



Henry Allard sculp.

WILLIAM COBBETT, ESQ.^R

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THE
HOUSEKEEPER'S MAGAZINE,

AND

FAMILY ECONOMIST;

CONTAINING

IMPORTANT PAPERS

ON THE FOLLOWING SUBJECTS:

THE MARKETS.
MARKETING.
DRUNKENNESS.
GARDENING.
COOKERY.
TRAVELLING.
HOUSEKEEPING.
MANAGEMENT OF INCOME.
DISTILLING.
BAKING.
BREWING.

AGRICULTURE.
PUBLIC ABUSES.
SHOPS AND SHOPPING.
HOUSE TAKING.
BENEFIT SOCIETIES.
ANNALS OF GULLING.
AMUSEMENTS.
USEFUL RECEIPTS.
DOMESTIC MEDICINE.
&c. &c. &c.

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THE
Housekeeper's Magazine.

AND
FAMILY ECONOMIST

DOMESTIC ECONOMY.

AMONG the numerous writers on domestic economy, Mr. Cobbett must be considered as holding a distinguished place. On this subject he has frequently and ably written ; and it is principally on this account, without any regard to his political opinions, that we have here introduced a Portrait of that gentleman to the notice of our readers, especially as we may have occasion, in the progress of our labours, to extract from his works some useful observations, adapted to the design of this publication. Having said thus much, we shall now proceed, as a primary article in the present Number, to offer a few remarks on

Household Management.

DR. AIKIN, when writing to his son on the *choice of a wife*, has observed, "The original purpose for which the woman was created, is said, you know, to have been for the purpose of providing man with a help-mate ; yet it is, perhaps, that notion of a wife, which least occupies the imagination in the season of courtship. Be assured, however, that as an office for life, its importance stands extremely high to one whose situation does not place him above the want of such aid ; and fitness for it should make a leading consideration in his choice. Romantic ideas of domestic felicity will infallibly, in time, give way to that true state of things which will show that a large part of it must arise from well-ordered affairs, and an accumulation of petty comforts and conveniencies. A clean, quiet fire-side, regular and agreeable meals, decent apparel, a house managed with order and economy, ready for the reception of a friend, or the accommodation of a stranger, a skilful, as well as an affectionate nurse in time of sickness : all these things compose a very considerable part of what the nuptial state was intended to afford us ; and without them, no charms of person or understanding will long continue to bestow delight. The arts of housewifery should be regarded as professional to the woman who intends to become a wife ; and to select one for that station who is destitute of them, or disinclined to exercise them, however otherwise accomplished, is as absurd as it would be to choose for your lawyer, or physician, a man who excelled in every thing rather than in law or physic."

Family management is that department of domestic economy which more immediately belongs to females ; and to them, in almost every respect,

it is particularly appropriate. Those who have ascended the hill of life, have often had great reason to regret, that before they set out, they had neglected to make themselves acquainted with the road, and the probable difficulties which they might encounter in their way. The young and inexperienced, in ascending this hill, are too apt to suppose, that fine weather, music, and dancing, and the gayest society, will invariably await them, and that it is folly to provide for a stormy day, when there is every appearance that the weather will be serene, their company delightful, and all the aerial beings of their fancy attendant on their steps. But, alas! how different do they find the road, how devious, how strange the company, and how many difficulties, unforeseen and unexpected, start upon them at some sudden winding! It is true, that the greatest knowledge and foresight will not always prevent the evils which beset our path; but a careful study of our own wants, and the wants and demands of those around us, will often make that tolerable, which coming unexpectedly, and when we are off our guard, is frequently intolerable, grievous, and overwhelming. To all rational recreation we are most decided friends; and even music and dancing may be occasionally interposed; but the grand business of life, the study and practice of our duties, demand our first attention, and to these every other pursuit ought to, and must, give way. In this reading and admiring age, an age of admitted, or supposed refinement, a lady will hardly be considered fashionable, unless she has made herself acquainted with the last new novel, or has seen the last new tragedy, and some of the most celebrated performers. But such diffusible stimulants, to adopt a medical expression, should be only taken occasionally, and in small doses at a time. In over-doses, they exhaust the excitability, and leave us the patients of chagrin and ennui. Not so the durable stimulants, our domestic duties: these leave no sting behind them; but, on the contrary, they gently wear down the excitement, and produce that agreeable state of both mind and body, denominated good health.

Besides, the study, knowledge, and practice of domestic duties are not only necessary to the female, and especially to the mistress of a family, but they are to her own individual happiness essential; for no husband, however affectionate, can long be happy if his domestic concerns be neglected by her to whom he looks as the directress and the guide; and wastefulness, from such neglect, is most commonly the result. It does not often happen, that what the mistress herself neglects, a servant will be found provident enough to perform. Exceptions will no doubt be found; but those who are wise, will not depend implicitly upon servants, well knowing, that vigilant but kind superintendence is the best course.

The art of *cooking* is by no means to be despised by the student of domestic economy; and under this head we shall weekly supply our fair readers with a selection of the choicest receipts, which we intend shall be plain and simple, as the housewife should invariably bear in mind, that simplicity in *cooking*, as well as in medicine, and, indeed, in most other things, is always to be kept in view; and that we cannot well calculate the effect of many heterogeneous mixtures when taken into the stomach, and, therefore, such mixtures should be, as much as possible, avoided.

The *management of income* in housekeeping is likewise of the first consequence. Every person should make it a point to live within his income, if possible, let that income be what it may. It should also be an invariable rule in domestic economy, never to obtain any thing on credit; for those who take credit, generally pay an enormous interest for so doing; ready money is the life of trade; and tradesmen who give credit will, in general, take care that their probable losses shall be paid by those

who are obliged to have recourse to this expedient. The errors and mistakes in accounts are, by avoiding credit, also avoided; these errors and mistakes are often productive of serious disputes. It is advisable also to have bills and receipts for things which are paid for even with ready money. These operate as checks upon servants, and also enable the mistress to keep her accounts with more exactness.

It is moreover necessary for a woman to acquaint herself with the value and quality of all articles in common use, and of the best times and places for purchasing them. A pair of scales and weights should also be kept for the purposes of domestic economy. These scales ought to be sufficiently large to weigh from twenty to thirty pounds weight, and, of course, the weights should be suitable to them. A fourteen-pounds, a seven-pounds, a four-pounds, a two-pounds, and a one-pound weight, this last, with its usual subdivisions, will be in general sufficient. The beam and scales should be suspended in some place, the pantry for instance, to which ready access can be had. For heavier weights, steel-yards may be used, but they are not to be depended upon.

Nothing more effectually promotes the comfort and well-being of a family than *good order*: to this end, all the meals should be regular, and at stated hours. An early breakfast especially contributes much to family order, and is a great saving of time. If orders be given soon in the morning, there will be more time to execute them; and servants, by doing their work with ease, will be more equal to it, and fewer will be necessary. Much might be done without hurry or fatigue, were the economy of time but duly considered, the useful affairs transacted before amusements were allowed, and a regular plan of daily employment provided.

Whether when sitting at the hospitable board, or otherwise, the treatment and behaviour to our *guests* should be attentive and respectful. Nothing betrays a greater want of sense and good manners, than for either the husband or wife to indulge in bickerings and taunts, unpleasant enough at all times, and more especially so when a third person is present. We have no right to make that third person uncomfortable. It has been said that too much familiarity breeds contempt; perhaps in the married state, did both husband and wife continue to preserve towards each other a sort of deference which is too often laid aside, we should hear less frequently of the unhappiness of that state into which many are eager to enter, and from which not a few are afterwards as eager to escape. It is almost superfluous to mention, that persons who are most esteemed for urbanity and courtesy to their *guests*, are not those who give the most sumptuous entertainments; but rather those who, in a quiet, unostentatious way, endeavour to render their company and house agreeable, by a variety of little nameless attentions, which we all feel that we want, but for which many are unwilling to ask. Even a pair of slippers brought unasked for, just before retiring to rest, indicates a mark of attention to our comforts which will not be readily forgotten.

As to the *moral conduct* of the master or mistress of a family, this cannot be too circumspect; for both children and servants will, from their relative situation, often necessarily imitate it. Perhaps one of the most dangerous and inconsistent modes of action, in civilized society, is the common method of excluding visitors by ordering servants to say that their master or mistress is not at home, although the servants, at the same moment, know that such master or mistress is sitting calmly by his or her fire-side. Surely of all errors in human conduct that of systematic falsehood is one of the worst. In the present instance, what is the effect of

such conduct upon servants, concerning whom we are hearing such constant complaints—of their worthlessness, of their lying, and their frauds? You teach them to tell falsehoods, not for their own pleasure or convenience, but for yours; and after having done this repeatedly, is it at all to be wondered at, that, when an opportunity offers, and temptation presents, they will tell them to suit themselves? The thing is so perfectly consequential, so completely agreeable to all the laws by which the human mind is governed, that the chance, under such circumstances is, not that your servants will be liars, but that they should be found, at any time, telling the truth. Such mode of excluding visitors should, therefore, never be adopted.

Observations on the Sleep of Infants.

In laying a child to sleep, he should be laid upon the right side oftener than upon the left; but twice in the twenty-four hours, at least, he should be changed to the left side. Laying him on his back when he is awake is enough of that posture, in which alone he can move his legs and arms with freedom. Place the cradle so that the light may come equally on both eyes, which will save him from a habit of squinting.

Infants cannot sleep too long, and it is a favourable symptom when they enjoy a calm and long-continued rest, of which by no means should they be deprived, as this is the greatest support granted them by nature. A child lives comparatively much faster than an adult: its blood flows more rapidly, and every stimulus operates more powerfully. Sleep promotes a more calm and uniform circulation of the blood, and it facilitates assimilation of the nutriment received. The horizontal posture is likewise the most favourable to the growth and bodily development of the infant.

Sleep ought to be in proportion to the age of the infant; this salutary refreshment should fill up the greater part of a child's existence; a continued watchfulness of twenty-four hours would prove destructive. After the age of six months, the periods of sleep, as well as all other animal functions, may, in some degree, be regulated; yet even then, a child should be suffered to sleep the whole night, and several hours both in the morning and afternoon. Mothers and nurses should endeavour to accustom infants, from the time of their birth, to sleep in the night, preferable to the day—and for this purpose they ought to remove all external impressions, which may disturb their rest—such as noise, light, &c. but especially not to obey every call for taking them up, and giving food at improper times. After the second year of their age, they will not instinctively require to sleep in the forenoon, though after dinner it may be continued till the third and fourth year of life, if the child shows a particular inclination to repose, because till that age, the full half of its time may safely be allotted to sleep. From that period, however, it ought to be shortened for the space of one hour with every succeeding year, so that a child of seven years old, may sleep about eight and not exceeding nine hours: this proportion may be continued to the age of adolescence, and even manhood.

COOKERY.

To currie Chickens.—Cut up the chickens raw; then slice onions, and fry them together in butter with great care, of a fine light brown; or if you use chickens that have been dressed, fry only the onions. Cut the

joints into two or three pieces each, and put them into a stew-pan, with veal or mutton gravy, and a clove or two of garlick. Let it simmer till the chicken is quite tender. Half an hour before it is served, rub a spoonful or two of currie-powder smooth, also a spoonful of flour, and an ounce of butter; add this, with four large spoonfuls of cream, to the stew, and salt to your taste. When ready to serve, squeeze in a little lemon. Slices of underdone veal, rabbit, turkey, &c. make very good currie. Rabbits may be done the same way.

Another way to currie Chickens, Rabbits, or Veal.—Chickens or rabbits should be cut up raw; fry them rather brown; make a rich brown gravy, cut six cloves of garlick, and a few shalots, quite small, and boil in it; when done enough, strain off the gravy, and put the fried rabbits into it; let them stew gently about an hour; then stir in a piece of butter rolled in flour; mix by degrees two tea-spoonfuls of currie-powder, the same quantity of tumeric, and a little Cayenne pepper, with some of the gravy, in a basin; add some lemon-juice, and a little vinegar, then put it to the rabbits; stir all well together, and serve it up with some rice in a separate dish, prepared in the following manner:—Wash half a pound of rice clean, in salt and water, then put it into two quarts of boiling water, and let it boil briskly for twenty minutes; strain it through a sieve or cullender, shake it out into a dish, and set it before the fire for a short time without covering it; then cover it, and send it to table with the currie.—Veal-cutlets, cut into square pieces, may be curried exactly in the same way, and are uncommonly nice. Some grated ginger may be added to the currie, and the vinegar omitted, if not approved.

A rich Apple Pudding.—Pare some large juicy apples; grate three quarters of a pound, and add to it six ounces of butter worked to a cream, the rind of a lemon grated, four eggs well beaten, a spoonful of orange-flower water, a little brandy, and some sugar; line the dish with a rich paste, and strew candied peel over it, cut into bits; put in the pudding; bake it half an hour. If the apples are not tart enough, add a little lemon-juice. A spoonful of bread-crumbs, or two or three Naples biscuits, are a great improvement. Apple-tarts may be made the same way. A little nutmeg may be added.

Bread-and-Butter Pudding.—Cut some thin slices of bread and butter; butter a dish, and lay slices all over it. Strew on a few currants, picked and washed clean, a little grated nutmeg and cinnamon pounded, or in small pieces; then a row of bread and butter, then a few currants again, with the spice as before, and so on, till the dish is full; sweeten some milk according to the size of the dish, and beat up three eggs, a little salt, and a little more nutmeg grated: mix them all together; pour it over the bread, and bake it. Three rows of bread and butter are sufficient for a dish of a moderate size, as it swells considerably. Slices of bread and beef-suet chopped fine will answer the purpose of bread and butter for a family pudding. Let it stand an hour after the milk has been put to it, before it is put into the oven. More eggs may be added, and cream used instead of milk, if it is intended to be very rich. Some people put a little brandy into it.

USEFUL RECEIPTS, &c.

Best means of Lighting a Fire.—Fill your grate with fresh coals quite up to the upper bar but one; then lay in your faggot of wood in the usual manner, rather collected in a mass than scattered, that a body of concentrated heat may be produced as soon as possible; over the faggot place the cinders of the preceding day, piled up as high as the grate will admit, and placed loosely, in rather large fragments, in order that the draught may be free; a bit or two of fresh coal may be added to the cinders when once they are lighted, but no small coal must be thrown on at first: when all is prepared, light the wood, when the cinders becoming in a short time thoroughly ignited, the gas rising from the coals below, which will now be affected by the heat, will take fire as it passes through them, leaving a very small portion of smoke to go up the chimney.—The advantage of this mode of lighting a fire is, that small coal is better suited to the purpose than large, except a few pieces in front, to keep the small from falling out of the grate; it may be kept in reserve, to be put on afterwards if wanted. We have frequently known our fire, lighted at 8 o'clock in the morning, continue burning till 11 at night, without any thing being done to it: when apparently quite out, on being stirred, you have in a few minutes a glowing fire: it will sometimes be necessary to loosen, or stir slightly the upper part of the fire if it begins to cake; but the lower part must not be touched, otherwise it will burn away too soon.

Instantaneous Light-Bones.—The liquid is concentrated sulphuric acid. The bottle containing it ought never to be opened except when used; for the acid when exposed to the air, imbibes moisture very rapidly, and is soon spoiled. The matches are prepared as follows:—the ends of some small slips of light wood are dipped into a strong solution of gum, and afterwards into the mixture of chlorate of potass and sulphur, prepared by rubbing two grains of the former into a fine powder in a mortar, and adding one grain of flour of sulphur; then mix them very accurately, by well triturating them in the gentlest possible manner. The powder is fastened to the wood by the gum, and the matches when dry are fit for use. Then take one, and dip it into the liquid, upon which it takes fire.

To make Ink for Printing on Linen with Types.—Dissolve one part of asphaltum in four parts of oil of turpentine, and add lamp-black, or black lead, in fine powder, in sufficient quantity to render the ink of a proper consistence for printing with types.

Easy Method of Analyzing Flour.—Take a tea-spoonful of flour, put it into a wine-glass, which fill up with clear water, and stir it up well; allow it to stand for half an hour; then decant the milky fluid off the top, which consists of starch in a state of solution. To the remainder add a tea-spoonful of sulphuric acid (oil of vitriol), which, if it is pure, will dissolve the whole of it: allow it to remain for ten minutes, then fill the glass again with water, when the burnt bones, plaster of Paris, or chalk, will be easily discovered at the bottom. Should the adulteration consist of chalk, a violent effervescence will ensue upon the addition of the acid.—Or, Take a small quantity of the suspected flour, put it in an iron spoon, pass the flame of a candle with a blow-pipe upon it. Then,

if it be pure, it will burn black; but if it contains any of the above-mentioned ingredients, the white particles will be immediately perceptible.

To extract Grease-Spots from Linen.—The following method is not generally known, and is certainly the most simple, and (we speak from experience) the best we ever met with:—Take magnesia in the lump, wet it, and rub the grease-spots well with it; in a little time brush it off, when no stain or appearance of grease will be left.

To split large Stones.—Kindle a fire on the upper surface, which being expanded by the heat, the stone splits. The hardest and largest stones may be split by this method, continuing the fire, and increasing the heat in proportion to their size.

MEDICINE.

A good Laxative Powder.—Ten grains of jalap; twenty grains of cream of tartar; fifteen grains of ginger: mix.

Another.—Of jalap, fifteen grains; of rhubarb, ten grains; of calomel, two grains: mix.

Application of Leeches.—In the applying of leeches to the human body, success is rendered more certain by previously drying them, or allowing them to creep over a dry cloth. To attract them, the part should be moistened with cream, sugar, or blood, and if this should be insufficient, the leech may be cooled by touching it with a cloth dipped in cold water. The escape of leeches from the part, is to be prevented by covering them with a wine-glass or tumbler.

HUSBANDRY, RURAL ECONOMY, &c.

To destroy the Fly on Turnips.

LIME sown by the hand, or distributed by a machine, is an infallible protection to turnips against the ravages of the fly. It should be applied as soon as the turnips come up, and in the same daily rotation in which they were sown. The lime should be slaked immediately before it is used, if the air be not sufficiently moist to render that operation unnecessary.—Or, let the farmer carefully watch his turnips as they come up, and whenever the fly makes its appearance, take a certain quantity of brimstone, about $2\frac{1}{2}$ or 3 lbs. to an acre; put this into a kettle, and melt it in the turnip-field, in a situation the most eligible for the wind to carry the fume over the ground; then take any combustible matter calculated to make a considerable smoke, which being dipped in the liquid brimstone, must be strewed all over the field in a state of ignition, and so close together, that the fumes of the burning matter may completely cover every part of the ground. The decoction of the bitter almond is more fatal to the lives of insects and worms than any other vegetable or mineral poison. It is made by infusing the bitter almond powder (the ground cakes that remain after expressing the oil) in warm water for 24 hours;

28 lbs. (which may be purchased for 5s.) will make 40 gallons, a sufficient quantity for a large garden. — The following method will be found equally efficacious in checking the ravages of this insect: Let the farmer, if he has no objection, bestow 5 lbs. of seed per acre, in order to secure his crop of turnips. If he sows *broad-cast*, let him medicate one half of the seed, as hereafter explained, leaving the other half unprepared. The latter may be sown one day, and the medicated a day or two after, so as to give a start to the other. The medicated will, in that case, escape from the attacks of the fly or beetle. If the slug, however, does appear, rolling in the night is necessary. If the farmer *drills* his turnips, after the land is prepared for the drill, 2½ lbs. of the unmedicated seed should be sown broad-cast, and a day or two afterwards the medicated seed sown in the drills. In this way a crop may be obtained, at least by the industrious farmer, who does not grudge a little trouble to secure a good one. He will find that the plants sown broad-cast, will give full employment to the fly, till the less savory plants in the drill pass the moment of danger. As to preparing or medicating the seed, sulphur is so obnoxious to the whole insect tribe, and at the same time so favourable to vegetation, that it seems entitled to a preference. The turnip seed may be a little damped, and then mixed with the flour of sulphur, at the rate of two ounces of sulphur to one pound of seed; or let the seed be steeped in a liquor, formed by boiling three parts of lime to one of sulphur, and 100 parts of water. This steep is much approved of for all such purposes. It is not improbable that the same liquid in which wheat is commonly pickled, would prove a preservative against the fly. It may be proper to add, that when the season is very dry, it has been found a most useful practice to moisten the dung well before it is inserted into the drill, to spread the dung very rapidly in the rows, and instantly to sow, at the rate of four pounds of turnip-seed per acre, *upon the dung*. The ground should then be gathered up into bouts, 27 inches wide, by the going and returning of the plough. The seeds are thus put in contact with the *wet* dung. Many perish, but a sufficient number escape to produce a good crop. In this case, the sowing any unmedicated seed broad-cast, may be dispensed with.

To determine the Economy of a Cow.

The annual consumption of food per cow, if turned to grass, is from one acre to an acre and a half in the summer, and from a ton to a ton and a half of hay in the winter. A cow may be allowed two pecks of carrots per day. The grass being cut and carried, will economise it full 1-3rd. The annual product of a good fair dairy cow, during several months after calving, and either in summer or winter, if duly fed and kept in the latter season, will be an average of seven pounds of butter, per week, from five to three gallons of milk per day. Afterwards, a weekly average of three or four pounds of butter from barely half the quantity of milk. It depends on the constitution of the cow, how nearly she may be milked to the time of her calving, some giving good milk until within a week or two of that period, others requiring to be dried eight or nine weeks previously.

To recover deformed Trees.

Where a tree is stunted, or the head ill-shaped, from being originally badly pruned, or barren from having overborne itself, or from constitutional weakness, the most expeditious remedy is to head down the plant within three, four, or five eyes (or inches, if an old tree) of the top of the stem, in

order to furnish it with a new head. The recovery of a languishing tree, if not too old, will be further promoted by taking it up at the same time, and pruning the roots; for as, on the one hand, the depriving of too luxuriant a tree of part even of its sound, healthy roots, will moderate its vigour; so, on the other, to relieve a stunted or sickly tree of cankered or decayed roots, to prune the extremities of sound roots, and especially to shorten the dangling tap-roots of a plant, affected by a bad sub-soil, is, in connexion with heading down, or very short pruning, and the renovation of the soil, and draining, if necessary, of the sub-soil, the most availing remedy that can be tried.

Methods of Preserving and Time for Gathering Fruits, with Observations on Fruit-Rooms.

Although neither thoroughly, nor accurately examined, this process seems to be a change of the same kind as that effected in other vegetables, that is, by sugar being formed at the expense of the other principle of the unripe fruit.

The maturation of fruit is intimately connected with a certain species of decay, as exemplified in those of a firmer nature. The rotten part of many pears, is remarkably sweet, and the saccharine matter does not begin to be formed in the medlar, until its decomposition be far advanced.

In other instances, as in the apple, the decayed part is intensely bitter, and the softer juicy fruits grow mouldy and offensive. The art, therefore, of preserving fruits, consists in being able to prevent and retard these changes. A certain proportion of moisture appears to be necessary to the decay of fruits; hence, by careful exsiccation, grapes are converted into raisins, plums into prunes, and figs are dried. But by excluding them carefully from the air, they may even be preserved without dissipating their natural moisture. In this manner currants, cherries, and damsons, gathered perfectly dry and sound, may be put into bottles, closed with cork and rosin, and buried in a trench, with the cork downwards. Fine bunches of grapes may also be preserved in bags, by closing the cut-end of the stalk with wax, which prevents the escape of moisture; or they may be packed in very dry bran or sand. Some may even be preserved by being kept immersed in water. This is constantly practised with the cranberry, and it sometimes succeeds with apples.

In many countries the preservation of fruit is an object of considerable importance in a commercial point of view. With some, the great object is to preserve the fruit in as natural a state as possible. This is particularly the case with regard to winter-apples, pears, and grapes.

The time for gathering fruits depends much upon their exposure, and the manner of gathering them influences their keeping.

Having prepared the fruit-room, a fine day is to be chosen, and, if possible, after two or three preceding days of wet weather, and about two o'clock in the afternoon, the fruit is to be gathered, and deposited in moderately-sized baskets, taking care that none of it be bruised or blemished, for the injured parts soon rot, and spoil the sound fruit in contact with it.

As summer fruits ripen more quickly after they are pulled, only enough for the consumption of a few days should be gathered at once, by which means they may be enjoyed for a greater length of time. The apples and pears of autumn should be gathered eight days before they are ripe; in fact, there are some kinds of fruit that are never fit for eating on the tree. If they have been necessarily gathered in wet weather, or early in

the morning, they should be exposed a day to the sun to dry, and on no account should they be wiped, which rubs off the bloom, as it is called; which, when allowed to dry, in some fruits, constitutes a natural varnish, closing up the pores, and preventing the evaporation of the juices. They should not be laid in heaps, which causes them to transpire, as well as to undergo a slight degree of fermentation; for fruit thus treated, if it does not spoil, gets dry and mealy; and hence, in this country, the ordinary apples imported from the continent are inferior generally to our own.

The principal requisites for a good fruit-room, are great dryness, equality of temperature, and the power of excluding light.

Some curious or rather singular individuals have a method of preserving fine pears, by passing a thread through the stalk, the end of which they seal up with a drop of sealing-wax, inclose each separately in a cone of paper, and hang them up by the thread brought through the apex. Experience has also proved, that grapes keep better when hanging, than when laid upon a table. To prevent exhalation, the cut end should be closed with wax. Some hang them by the stalk, others by the point of the bunch, as, by this means, the grapes are less pressed against each other; but it is necessary, in both cases, to visit them from time to time, and to cut off, with a pair of scissors, every berry that is mouldy or spoiled.

To cure Diseases in Horses' Feet.

Every person may see, upon turning up the bottom of a horse's foot, an angular projection pointing towards the toe, termed the *frog* and its *bars*; the remainder, or hollow part, being technically termed the *sole*, though the *entire bottom* of the foot might better receive this name. It is certain, however, that "the frog and sole" require *pressure*—a congenial kind of pressure without concussion—that shall cause the sensible, inside, or quick-sole, to perform its functions of absorbing the *serious* particles secreted, or deposited therein by the blood-vessels. If the frog and its bars are permitted to remain in such a state as to reach the ground, wherever the sod happens to be soft or yielding, the hollow part of the sole receives its due proportion of pressure *laterally*, and the *whole sole*, or surface of the foot, is thereby kept in health, or rather, free from *canker*.

Prevention.—Every veterinarian of sense will perceive the necessity of keeping the heels apart; yet, although the immediate cause of their contracting is so universally known and recognized, the injudicious method (to call it by no harsher name) of paring away the frog and sole, which prevents the bars from ever touching the ground, is still continued to an alarming extent.

So much for prevention. When disease comes on, which may be accelerated by two other species of mismanagement, another course is usually followed, not less injudicious than the first-mentioned original cause of all the mischief.

Horses' hoofs are of two distinct kinds or shape; the one being oval, hard, dark-coloured, and thick; the other, round, palish, and thin in the wall, or crust of the hoof. The first have a different kind of frog from the latter; this being broad, thick, and soft, whilst the oval hoof has a frog that is long, acute, and hard. The *rags* which hard work and frequent shoeing occasion on the horny hoof of the *round foot*, produce ragged frogs also, both being thus pared away to make a *fair bottom* to receive the shoe (burning hot!) the whole support is so far reduced, and the sensible sole coming much nearer the ground, becomes tender, and liable to those painful concussions which bring on lameness—principally of the *fore feet*.

Contraction of those kinds of heels which belong to the *cart-horse*, and pommice-foot, are the consequence.

The *oval foot* pertains to the saddle-horse, the hunter, and *bit of blood* kind, whose bold projecting frogs the farriers remove, and these being compelled to perform long and painful journeys, ever starting or going off with the same *leading-leg*, and continuing the same throughout, lameness is contracted in that foot, which none can account for, nor even find out whereabouts it may be seated. Applications of “the oyls,” (that egregious compound of folly, ignorance, and brutality), follow the first appearance of lameness, and are made alike to the shoulder, the leg, and the sole, under the various pretences of rheumatism, strain in the shoulder, and founder. The real cause, however, is not thought of, much less removed; but, on the contrary, the evil is usually augmented, by removing the shoe, and *drawing the sole* to the quick nearly, in search of supposititious corns, surbatings, &c.—pretended remedies, that were *never known to cure*, but which might have been all prevented by the simplest precautions imaginable. These are, 1st. Let the frog and sole acquire their natural thickness. 2nd. Lead off sometimes with one leg, sometimes with the other. 3rd. Stuff the hollow of the hoofs (all four of them) with cow-dung, changing it *entirely* once a day. In every case, it is advisable, that he be worked *moderately*; for it is useless to talk to the owners of horses about giving the afflicted animal an entire holiday at grass.

Should the proprietor of the beast be a sordid customer, the farrier can expect no fee for such *simple* advice as is here given; so he must procure a phialful of water, and putting therein a little salt-petre (*nitrated kali of the shops*), and a little *colouring* matter, to be either mixed with the *stuffing*, or to wash the sole clean daily, though the remedy will do as well (nearly) without such addition. A more efficacious auxiliary will be found in procuring a *patch of clay*, to be kneaded on the ground, on which the animal (which is worth so much trouble) may be allowed to stand, and if a small patch be made for each foot, the horse himself will prove their value (in most cases) by feeling for them, as it were, and showing by his *manner* how gratified he is at the coldness they afford to his heated feet. Herein it must be observed, that *stuffing with clay* is not recommended, this being one of the numerous blunders of those farriers, who, having found the benefit of any application or remedy, push it to a ridiculous extremity.

Cure for the Garget in Cows.

This disorder is very frequent in cows after ceasing to be milked; it affects the glands of the udder with hard swellings, and often arises from the animal not being clean milked. It may be removed by anointing the part three times a day with a little ointment composed of camphor and blue ointment. Half a drachm or more of calomel may be given in warm beer, from a horn or bottle, for three or four mornings, if the disorder is violent.

To cure the Redwater in Cattle.

Take 1 ounce of hole armoniac, $\frac{1}{2}$ an ounce of dragon's blood, 2 ounces of Castile soap, and 1 drachm of roche alum. Dissolve these in a quart of hot ale or beer, and let it stand until it is blood-warm; give this as one dose, and if it should have the desired effect, give the same

quantity in about twelve hours after. This is an excellent medicine for changing the water, and acts as a purgative; every farmer that keeps any number of cattle, should always have some doses of it by him.

Preservation of Seeds.

A late celebrated Peruvian botanist has asserted, that the most delicate seeds of American plants may be sent to Europe in the highest preservation, by being enveloped in that kind of raw brown sugar which always keeps its humidity. When the seeds are to be sown, it is only requisite to immerse them in lukewarm water, which will take off the sugar.

VARIETIES.

The Naturalist's Calendar for September.

Ere yellow Autumn's from our plains retired,
And gives to wintry storms the varied year,
The swallow race, with foresight clear inspired,
To southern climes prepare their course to steer.

Of the summer birds of passage, the different kinds of swallows are most numerous, and have attracted the most attention. They have so often been observed at sea, steering their course southward in autumn, and northward in spring, that no doubt can now be entertained as to the majority of them leaving us in the winter for the more genial warmth of the southern latitudes. There are, however, authentic accounts of some few being found in a torpid state, like bats, during the winter months. These individuals, probably by the lateness of their broods, or by some other accident, were necessarily detained till after the general migration, and were then unable, probably from want of food and strength, to undertake the journey. The same circumstance satisfactorily explains the transitory appearance of a few swallows so late in the year as November, and even December, when a warm sunny day has roused and brought out some of these torpid birds in search of a little food. The bat in the same manner, though it lies torpid most of the winter months, is occasionally seen in the evening of a warm day, many weeks after it has retreated to its winter lurking place, or some weeks before it leaves it entirely in the spring. On these occasions they are sure to meet with some provisions; for the same warmth that has roused them to activity, has brought out many of the insect tribe from their winter slumbers also.

It has been observed, too, by naturalists, that great numbers of swallows have been sometimes seen early in the spring, have then totally disappeared for several days of cold weather, and have been on the wing again the first fine sunny day. As they cannot be supposed to have gone back to warmer climates, and to have returned so soon, it is highly probable that these also have been for a few days in a state of torpor.

That the nightingale retires to Egypt is confirmed by Soumi, in his *Travels*. "I met," says he, "with several nightingales, which frequent the most shady thickets in the vicinity of the water. *They are silent in Egypt*, which they leave in spring, to warble out their songs of love, and hail her arrival in other countries."

Many of the small-billed birds that feed on insects disappear when the cold weather commences. The thristle, the red-wing, and the fieldfare, which migrated in March, now return; and the ring-ouzel arrives from the Welsh and Scottish Alps to winter in more sheltered situations. All these birds feed upon berries, of which there is a plentiful supply in our woods, during a great part of their stay. The thristle and the red-wing are delicate eating. Partridges are in great plenty at this season of the year.

There are in blow, in this month, nasturtia, China aster, marigolds, sweet peas, mignonette, golden rod, stocks, tangier pea, holy oak, michaelmas daisy, saffron, and ivy. Among the maritime plants may be named, the marsh glass-wort, and the sea-stork's bill, on sandy shores; and the officinal marshmallow, in salt marshes.

Herrings pay their annual visit to England in this month, and afford a rich harvest to the inhabitants of its eastern and western coasts. Exclusive of the various methods of preparing this fish for sale, in different countries, an immense quantity of oil is drawn from it, forming a great and important commercial article among the northern nations.

Various of the feathered tribe now commence their autumnal music; among these, the thrush, the blackbird, and the woodlark, are now conspicuous. The *phalena russula* and the saffron butterfly appear in this month, and flies abound in our windows.

Rural scenery is now much enlivened by the variety of colours, some lively and beautiful, which are assumed, towards the end of the month, by the fading leaves of trees and shrubs. These appearances are very striking even in our own fine forests, but cannot be compared with the magnificent scenes presented to the eye of the enraptured traveller in the primeval woods which shade the equinoctial regions of Africa and America.

The autumnal equinox happens on the 22nd of September, and, at this time, the days and nights are equal all over the earth. About this period, heavy storms of wind and rain are experienced, as well as in the vernal equinox.

The Copper-Plate Printer.

It is the business of the Copper-plate Printer to transfer portraits, landscapes, &c. from engravings on copper to paper, by a most ingenious process, of which we are now to speak.

This art is as ancient as the year 1450, and owes its origin to Finiguerra, a Florentine goldsmith, who accidentally pouring some melted brimstone on an engraved plate, found the exact impression of the engraving left in the cold brimstone, marked with black, taken out of the strokes by the liquid sulphur: he then attempted to do the same on silver plates with wet paper, by rolling it smoothly with a roller, which succeeded. But this art was not used in England till King James the First's time, when it was brought from Antwerp by Speed.

The principal things requisite in this business, are the ink, and a press, called a rolling-press.

The ink used for copper-plate printing, is a composition made of stones of peaches and apricots, the bones of sheep, and ivory, all well burnt; and, as the best which is used in this business comes from Frankfort on the Main, it is known by the name of Frankfort-black. It comes over in cakes, and being mixed with nut-oil that has been well boiled, it is ground by the

printer on a marble, after the same manner as painters do their colours: a palette knife is, of course, used in this part of the business.

The rolling-press may be distinguished into two parts, the body and the carriage; the body consists of two cheeks or upright posts, joined at top and bottom by cross pieces, and placed perpendicularly on a wooden stand or foot, which sustains the whole press. From this foot rise four other perpendicular pieces, joined, also, by cross ones: this may be considered as the carriage, because it serves to sustain a smooth even plank, upon which the engraved plate is placed.

Into the cheeks are inserted two wooden cylinders, the ends of which being much smaller than the bodies, are called trunnions, and turn in the cheeks between two pieces of wood, in form of half-moons, lined with polished iron, to prevent friction.

The spaces left vacant by the trunnion, are filled with paste-board or paper, that they may be raised or lowered at discretion, so as only to leave the space between them necessary for the carriage of the plank, loaded with the plate, paper, and cloths, which consist of swan-skin and a piece of broad-cloth.

To one of the trunnions of the upper roller is fastened a cross, consisting of two levers, the arms of which give a motion to the upper roller, and that again to the under one, so that the plank is drawn by this means backwards and forwards.

The press and the ink being prepared, the printer takes a small quantity of this ink on a rubber made of linen rags, with which he smears the whole face of the plate as it lies on a grate over a small fire made of old coal.

The plate being sufficiently inked, the printer takes it to a part of the bench called a jigger, and wipes it first with a rag, then with the hand, over which he has rubbed a piece of whiting. The great art consists in wiping the plate perfectly clean, without taking the ink out of the engraving. The plate thus prepared, is laid on the plank of the press; over the plate is spread the paper, which has been previously moistened, and the arms of the cross are now to be pulled, and by that means, the plate, with its furniture, is carried between the rollers, over which are the swan-skin and broad-cloth: these pinching very strongly, yet equally, in every part, force the moistened paper into the strokes of the engraving, whence it brings away the ink.

Some works require to be passed through the press twice, and once is sufficient for others, according as the graving is more or less deep, or as the print is required to be of a lighter or darker shade.

After the prints are taken off, the plate is rubbed over with olive oil, to prevent its rusting, and set by against a new impression. If the strokes get filled within, and hardened in the course of working, the plates are boiled in strong ley before the oil is applied.

Such considerable improvements have been introduced within these few years into the art of engraving, that an artist is now enabled to strike off, from a well-engraved plate, at least ten thousand impressions.

Thus the paintings of the greatest masters are multiplied to a boundless extent; and the lovers of the polite arts, in every part of the globe, are enabled to enjoy those advantages from which their situations seem to have deprived them.

A journeyman copper-plate printer will earn about forty shillings a week.

The Mercenary Lover.

" Oh ! happy state, when souls each other draw,
When love is liberty, and nature law ! "

It would be well for the peace of society, and for the domestic felicity of individuals in general, if the control of parents over the inclinations of their children, in the grand article of marriage, were not carried to such a height of despotic rigour. Love, the pure love, at least, which Hymen justifies, spurns at every restraint which flows not spontaneously from the emotions of a virtuous sensibility ; and though old people may, on such occasions, gravely reason from the impulses of avarice, ambition, or convenience, yet young people will still feel, and think themselves entitled to give a loose to their feelings. Where the heart is concerned, one soft whisper of nature shall overturn in a moment all that self-interest can preach up for months, in the language of prudence, of which, for the most part, it is only the specious image.

But, alas ! the obstacles to matrimonial felicity are no longer confined to the cruel interposition of parents. The parties themselves have become accessory to their own undoing ; nor need we wonder that there should be so few happy matches, when we consider that, in these days, the laws of love are sacrilegiously, though avowedly, trampled upon by both sexes, at an age, too, when sensibility might be presumed to triumph with the most resistless sway in the human bosom.

In fine, dissipation—that accursed dissipation which accompanies the luxury inseparable from great cities, seems at length to have extinguished every spark of sentiment among our young people. Thus, in the preliminary arrangement of nuptial concerns, it matters not whether master or miss be born to move in the splendid circle of St. James's, or in the filthy parlours of Wapping ; for still the object of both is not, whether, delighted with each other, they shall be happy at home ; but whether, exempted from parental restraints, they shall be more at ease in the pursuit of separate pleasures abroad.

Celadon and I are old friends. We are both of a philosophic turn, but with this difference, that he pretends, and perhaps with truth, to know more of the world than I. In moralizing with him one day, I could not help expressing a wish, that it had not been my lot to be shocked with a view of the depravity of manners which seems so universally to pervade the metropolis ; and at the same time I scrupled not to give it as my firm opinion, that real love is known no where but in the country.

" Nor in the country neither," interrupted Celadon, smiling at what he was pleased to term my simplicity. " Real love, my friend," added he, " is a real phantom every where ; and as a proof of my assertion, I will relate to you an anecdote in rustic low life—that life you seem to think so happy—of which I witnessed myself some of the particulars, last summer, in the course of a tour I had occasion to make through the north.

" Happening," continued he, " to halt for a day or two at a village, in which, from a superficial view of it, one might have concluded that Innocence and Content had fixed their abode (if an abode they could be supposed to have upon earth), I found the whole conversation of the place engrossed with different opinions (all of them, however, strongly seasoned with scandal) concerning the conduct of a young fellow who had lately deserted a beautiful girl, the pride of the parish, whom he had courted

assiduously for above a twelvemonth, and from whom he had received every endearing acknowledgment of a mutual flame which virgin modesty would permit.

"The father of Maria (for that, I think, was the name of the young woman) had at length given his sanction to their union, and, in order to forward them in the world, it was settled, that the portion of the bride should be twenty pounds, with a small assortment of necessaries, as furniture for the cottage they were to occupy. The banns were accordingly published; the ring and the wedding garments were purchased; and the following Sunday was fixed for their appearance in bridal array at the altar.

"The artless Maria seemed now to have reached the very summit of her wishes: but how in the mean time was her lover employed? Not in figuring to himself scenes of happiness in the arms of a deserving girl, who was herself a treasure, but in forming schemes to obtain a paltry addition to her little fortune, which, in fact, he required not, and which was destined to be eventually a source of misery to a whole family for life.

"The father, he had observed, was possessed of three cows; and the demon of mischief whispering into the ear of the rapacious clown, that he had a good right to at least one of them, he resolved to claim it as a portion of the bargain. He accordingly went to the old man, and, unacquainted with the refined language which a courtier would have used on a similar occasion, bluntly declared, no cow, no wife for him!

"Nay, stare not!" continued Celadon (for, in truth, I did stare and smile also). "A cow, my friend," added he, "is to a humble peasant what we may suppose ten thousand guineas to be to a proud lord. The father, therefore, demurred; and the lover, determined not to recede from his demand, withdrew in anger.

"Recollecting, however, the next morning, that Maria had a sister, of whom the father would be glad to get rid at any rate, he repeated his visit to him, and (though not without an express agreement that he should have the cow) offered to take her for his wife, leaving the other, as he himself significantly expressed it, to make her market as she might elsewhere.

"In this proposal there was too much of worldly convenience for the old man, to suppose him capable of resisting it. Hardly, indeed, could he conceal his joy upon the occasion; and the young booby, regardless of the tears of his quondam sweetheart, espoused in her stead a creature who was more than ten years older, and whose temper was as perverse as her person was deformed."

At this recital I could not help exclaiming, with uplifted hands, "Oh, in what an age do we live!"

"Psha!" exclaimed Celadon, in his turn, "you have no occasion to exclaim against the present times. Human nature is the same in all ages; and vice and folly, as they appear in town and in country, differ but in the degree. In both, we find the sordid gratification of self, the predominant passion; and if in the latter there be less dissipation, it is because there is less opportunity to dissipate."

"But, after all" (for anxious to hear the conclusion of the story, I was in no humour to argue the point with him), "after all," cried I, "what became of poor Maria? Did the hapless girl survive this heavy stroke?"

"Survive it! why, she got another husband directly."

"Another husband!—directly too!—and after having already experienced such usage from man?"

Such, I confess, were my ejaculations, and silly enough will they probably be thought by some people.

"Even so," resumed Celadon, "injured innocence can boast of as few friends in the bosom of a village as in the bosom of a court. Maria, instead of becoming an object of either pity or respect, now found herself pointed at with the finger of ridicule and scorn; and as being the acknowledged beauty of the place, there was not a woman within ten miles, who, whether young or old, did not exultingly cry out, 'Yes, yes, I thought what it would come to! I always said she would be left in the lurch at last. This comes of your fine faces! For my part, I could never see more about the hussey than about other people! and, after all, to run away with a recruiting serjeant.'

"Here," continued he, "they spoke a melancholy truth. Deprived of the man who had seduced her into a belief that she was to be his wife, and unable to bear the venomous taunts she daily experienced from a malignant neighbourhood, to which she was a credit, she eloped the week after the nuptials of her sister, with a military adventurer of the above description, nor has she since been heard of. It was a measure of necessity, not of choice. Where, then, is her peace of mind, and where that felicity which fancy had fondly pictured to her while yet she was single! those jewels the wealth of Asia could never recover for her. Forced, from her situation, to associate with the profligate and abandoned, what avails it that she has left behind her a wretched father, who, productive of his own misery, in vainly attempting to establish the happiness of one child at the expense of that of another, is already, in addition to his sorrows, doomed to the mortification of having that child returned upon his hands, plundered of her all by a husband, who, in the truest sense of the words, had married her for what he could get? No: circumstances like these can afford no comfort to Maria; though they may in time teach her to detest her mercenary deluder as much as it is possible she could ever have loved him. To a heart already wrung with calamity, the tears of others add but to our own tears; and, ah! would that those of Maria could but soften the heart of every father, and of every lover, whether in high life or in low life, who may be inclined, like the father and the lover of this hapless villager, to sacrifice a permanent felicity to the visionary idea of a momentary accommodation!"

The Paths of Life.

There are but two general roads to go through this world—the agreeable and the useful. The first is taken by those who are in search only of pleasure, and devote themselves to the imaginary delights of delusive felicity; the second is pursued by those sages, whose sole ambition is solid advantage, even in the social commerce of mankind.

The path of pleasure wears an agreeable aspect, adorned on each side with fruit-trees of exquisite beauty that delight the eye; but when a traveller is desirous of tasting them, they appear, like the apples of Sodom, to contain nothing but ashes. As we advance a little, fountains are to be met with, from whence flow the most exquisite wines: on every side are large fields covered with a variety of the finest flowers; and their fragrance exceeds even their charming appearance: this enchanting prospect

is bounded by little eminences, on which are erected magnificent palaces, with fine gardens, laid out in the most elegant taste: orange and citron trees form the groves and bowers which invite to love. In these palaces Mirth and Festivity reign. In some apartments tables are laid out with Epicurian repasts, and sideboards with delicious wines: in others are the most lovely females, who sue you to their embraces. Here is a concert of harmonious music, there is a ball, and amusements of every kind: in another saloon dramatic performers repeat the lively sallies or the most brilliant wits. In fine, whatever passion can desire, or fancy can suggest to please and gratify, is here called forth to amuse and delight the traveller.

In this pursuit of gaiety and dissipation, three-fourths of his life has already elapsed, when, on a sudden, he finds a weariness seize him from the extent of the road, which induces him to traverse a horrid desert, at the extremity whereof is a thatched cabin. He perceives at the door an old man of shocking aspect, wan and meagre, his eyes sunk in his head, with grey locks interspersed with black, flowing down his shoulders, whilst his garment bespeaks a variety of wretchedness. The traveller, though terrified at the stranger's shocking appearance, has nevertheless the fortitude to ask him who he is? "I am *Misery*," replies the ghastly spectre, "placed here by the decrees of fate, to receive and lodge such travellers as come this way by the road of Pleasure." The traveller, astonished at this reply, inquires if there is no other place in the neighbourhood where he may repose himself? "Yes," rejoins *Misery*, "ten paces from hence resides my neighbour, *Despair*; but I must inform you, that of all the number who have thought proper to visit him, not one has ever returned; and your choice is now confined to fix your abode either with him or me, for such is the certain termination of that career of pleasure which you have so long pursued."

As to the useful path, it is of more difficult access; it can only be obtained by scaling steep mountains. In this arduous toil is the traveller's juvenile years passed: ere he can attain the summit of the eminence, he is in a thousand of the greatest perils, being surrounded by the most dangerous precipices. During this period he has no other constant companions than Labour and Anxiety, who, indeed, solace him with the charms and advantages of riches; and sometimes Hope attends him for a minute, and persuades him he will soon accomplish his journey. His own wishes and desires give credit to the flattering intelligence, and being satisfied by the charm of these seducing promises, he gradually reaches the pinnacle of this tremendous mountain. Here he observes a fine plain, and a sumptuous palace of beautiful construction, standing in a happy situation. He gains intelligence of the name of that edifice, and to whom it belongs; and finds it is called *Convenience*, and the host's name is *Repose*. He is greatly pleased with this information, and hastens to reach the agreeable spot, in order to rest and refresh himself, after his fatigue and toil. The master of the mansion allots him an apartment agreeably to his request, and *Hope* now whispers to him, "Here are you, at length, settled for the remainder of your days." The traveller is enraptured at this information, and begins to meditate on the means of making himself master of the whole palace. He forms schemes, and bewilders himself with projects to compass this design, as he is far from being contented at occupying only his little chamber; and when he fancies he has just suggested the plan that will secure him success, *Death*, with his ghastly mien, appears and beckons him. He at first pays no attention to the summons; and when the grim tyrant approaches nearer, the traveller repulses his attacks, and bitterly complains of the cruelty of fate, which compels him so soon to quit a situa-

tion that promised him felicity, after it had cost him so much labour and trouble to attain it ; but *Death*, ever inexorable, seizes him without pity, and casts him into a ditch, six feet in length, where, covered with earth, he serves for food to the worms, and obtains no other recompence for all his toil, but a few words graven on marble, which tell posterity, that such a one was a prudent, industrious man, and made his way in the world by dint of incessant application and indefatigable vigilance.

The Brothers.

In the town of North Berwick, in Scotland, lived an eminent merchant, who had acquired a considerable fortune in trading to Holland and the Baltic ; and, as he had only two sons, he resolved to give them an education that would enable them to make a proper use of what fortune he intended to bequeath them.

Accordingly they were both sent to the same school, and the progress they made in learning was nearly equal. They seemed both qualified with such natural talents as were fit for trade ; for neither of them took any great pleasure in reading : nor did they discover any remarkable attachment to the reigning follies.

John, the eldest, was kept as a clerk in his father's compting-house ; and Thomas, the youngest, was sent up to London, and bound apprentice to an eminent grocer in the Strand. Soon after the expiration of Thomas's apprenticeship, the father died ; and his fortune was equally divided between his two sons, whose behaviour had given him the utmost satisfaction. Thomas opened a shop in London ; and John, not choosing to remain any longer in Scotland, packed up all he had, and set out for London, where he was kindly received by his brother ; and, by his interest, was taken into partnership by an eminent merchant near Tower-hill.

It was not long, however, before some difference arose between him and his partner, and they mutually agreed to dissolve the partnership. John then opened an office to transact business on his own account, and married the daughter of a merchant, with whom he got a considerable fortune.

In the mean time, Thomas, the youngest, went on in his business with success, and married the daughter of an honest, industrious tradesman, who, instead of bringing her up a fine lady, had instructed her in all the duties of domestic life. She had been taught to believe, that a coloured gown, a neat cap, and a few guineas in her pocket, were of much greater value than a silk-gown of the newest pattern, a fashionable head-dress, or a pretension to credit while a person is twenty pounds in debt. She had as much pride as kept her above contempt, and procured her the respect of those of her own station.

On the other hand, the wife of John, who had been brought up in the country, began gradually to discover the ruling passion of his mind.

The pleasures at the places of public diversion appeared to him of much more importance than a regular attendance on his business ; and his spouse told him, that none but vulgar, low-minded fellows would spend their evenings in the city. " Leave business to be minded by your clerks," said she ; " for, unless you appear like a man of fashion, I will never own you as a husband. I was brought up as a lady, and I will live as such."

Things went on in this manner for some time ; but even the most

pleasant life will not last for ever, and at last John saw his name in the *Gazette*. He knew that he was not able to give his creditors a satisfactory account in what manner he had disposed of his fortune, or rather of theirs; and, taking leave of his lady, he set out for Dunkirk.

Thomas beheld his brother's misfortunes with great concern; but as it was what he had long expected, it did not so much affect him as it otherwise would have done. Thomas was a man of humanity; he considered himself as connected with his brother by the ties of nature; and, when he found that he had forfeited his life to the laws of his country, he set him up in a shop in Dunkirk. He mixed with the most vulgar company, contracted a fatal disease, and died. His wife, who could not bear the thoughts of suffering the reproaches that were thrown out against her, on account of poverty, mustered up all the money she could, with which she bought some paltry clothes, and was taken into keeping by an eminent banker, who soon after died, and left her to range at large on the town. She sunk from one state to another, till at last she became so miserable, that she stole something to satisfy the immediate calls of nature; and, having received sentence of transportation, died on her passage to America.

Thomas lived in the world in the most industrious manner, and he died crowned with honour. His actions were just, his life reputable, and his death lamented.

On Happiness.

Happiness is the main object of pursuit to every man; but few obtain it, from a mistaken notion that happiness exists in high titles, in empty honours, and fame. Some place their chief happiness in the enjoyment of wealth, and frequently deny themselves the necessary things of life, in order that they may obtain the more. Others again run into the opposite extreme, and seek for happiness in the midst of riot and dissipation; a greater number travel about through every clime, and from one kingdom to another, in quest of happiness, or rather in search of wealth: they will say to themselves, "If I were possessed of a certain sum, I would be happy and contented. I would not desire to be possessed of more." He considers not, that as his wealth increases, so will his desires. But how weak and unstable are all the resolutions of man! Sometime or other he finds himself possessed of that object which he so long wished to obtain. Behold him now in the midst of business: his affairs are so complicate, and the temptations to wealth so strong, that he is unable to combat with them. He is not satisfied with what he has already obtained, but his views reach far beyond their former compass; for no sooner has he obtained his desires, than he is ambitious for more. Thus he goes on to the end of his days, plodding and laying up wealth, in which he can have no true enjoyment or happiness. But this is not the only way in which we endeavour to obtain possession of this happiness. I feel myself unequal to the task of barely mentioning the various projects of men, who all wish to obtain this blessing: suffice it to say, that what I have mentioned is the most frequent, and it clearly shows the foolishness of seeking happiness in earthly things where it can never be found: for in every situation in life man has his disappointments, his sorrows, and his cares. Few indeed are altogether contented with their situation. Some may be ready to say, "Oh, if I were in this man's place, how happy would I be!" His condition

in life is easy, yet he seems to be unhappy ; for who can penetrate the bottom of his soul, and there behold his secret griefs. Perhaps he has crimes to account for, which you have not ; he perhaps envies you your poverty, and heartily wishes to be in your situation. Nothing ought to raise our indignation more than to hear people constantly complaining of the evil of the times, of their troubles and their cares, while they do nothing to make them better. It is sinful to repine at the dispensations of Providence ; for is it possible to conceive, that the greatest, the wisest, and the best of beings, would wilfully afflict or distress his creatures ? No. Your situation is no worse than that of others, perhaps better than some around you. If we would but impartially consider our own conduct, we should soon perceive, that all those evils which we complain of are comparatively trifling or imaginary. They all proceed from our own ungovernable passions or appetites. We speak of trials which we never endured, and of afflictions which we never suffered. If we would conduct ourselves in a becoming manner, many of the real evils which surround us, would be considerably lessened. In order to render ourselves, in some respects, happy here, we ought to look upon the things of this life as a secondary consideration : we ought not to set our affections too much upon them, but our affections and hopes ought to raise us above the things of this world ; our thoughts and our affections should be placed on things above, where perfect happiness for ever reigns. In short, we should be alike indifferent to the world, both its smiles and its frowns ; remembering always that this is not the place of our rest ; that we continue here but for a season ; and that the fashion of this world passeth away. Those trials which we now endure, are the forerunners of future bliss ; they are kindly sent us by our heavenly Father, to wean our souls from the perishing things of this world, and to prepare us for the enjoyment of a most perfect and eternal happiness in heaven, where only happiness can be found.

Different Degrees of Heat imbibed from the Sun's Rays by Cloths of various Colours.

Walk but a quarter of an hour in your garden when the sun shines, with a part of your dress white, and a part black ; then apply your hand to them alternately, and you will find a very great difference in their warmth. The black will be quite hot to the touch, the white still cool. Again. Try to fire paper with a burning glass. If it is white, you will not easily burn it ; but if you bring the focus to a black spot, or upon letters written or printed, the paper will immediately be on fire under the letters.

The fullers and dyers find black cloths, of equal thickness with white ones, and hung out equally wet, dry in the sun much sooner than the white, being more readily heated by the sun's rays. It is the same before a fire, the heat of which sooner penetrates black stockings than white ones, and is apt sooner to burn a man's shins. Also beer much sooner warms in a black mug set before the fire, than in a white one, or in a bright silver tankard.

Black cloths are not so fit to wear in a hot sunny climate, or season, as white ones ; because, in such cloths the body is more heated by the sun when we walk abroad, and is at the same time heated by the exercise, which double heat is apt to bring on putrid fevers. Soldiers and seamen, who must march and labour in the sun, should, in the

East or West Indies, have a uniform of white. Summer hats, for men or women, should be white, as repelling that heat which gives head-achs to many, and to some the fatal stroke called by the French the *coup de soleil*. Ladies summer hats, however, should be lined with black, as not reverberating on their faces those rays which are reflected upwards from the earth or water. The putting a white cap of paper or linen within the crown of a black hat, as some do, will not keep out the heat, though it would if placed without. Fruit-walls being blacked, may receive so much heat from the sun in the day-time, as to continue warm, in some degree, through the night, and thereby preserve the fruit from frosts, or forward its growth.

Signs and Tokens.

If you see a man and woman, with little or no occasion, often finding fault, and correcting each other in company, you may be sure they are husband and wife.

If you see a lady and gentleman in the same coach, in profound silence, the one looking out at one window, and the other at the opposite side, be assured they mean no harm to each other, but are husband and wife.

If you see a lady accidentally let fall a glove or a handkerchief, and a gentleman that is next to her tell her of it, that she may herself pick it up, set them down for husband and wife.

If you see a man and woman walk in the fields, at twenty yards distance, in a direct line, and the man striding over a stile, and still going on, without ceremony, you may swear they are husband and wife.

If you see a lady whose beauty attracts the notice of every person present, except one man, and he speaks to her in a rough manner, and does not appear at all affected by her charms, depend upon it they are husband and wife.

If you see a male and female constantly thwarting each other, under the appellation of *my dear*, *my life*, &c. rest assured they are husband and wife.

Select Thoughts.

The toilet of a woman is an altar erected by self-love to vanity.

Idleness is the rust of talent and of virtue.

The world is a volume, written by the hand of God, containing but three leaves: the heavens, the earth, and the sea.

Going to law is the art of cutting one's throat with a pen.

Man is a sort of tree which we are too apt to judge of by the bark.

The lives of women are mostly comedies in three acts, the first of which is devoted to love, the second to pleasure, and the third to devotion.

Law and physic are the hot-beds of vice and disease.

Logic has been compared to a spider's web, which exhibits more art than solidity; to a lobster, in which there is more picking than eating; to a faggot of thorns, which prick on all sides; and a fish full of bones.

An amorous old man resembles Mount *Ætna*, the head of which is covered with snow, and the heart full of flame.

The loaded tree always bends with its fruit, as virtue stoops beneath humility.

POETRY.

September.

Past are the beauties of sweet Summer's reign,
The golden scenes, the pleasing views are fled ;
With hasty stride sage Autumn treads the plain,
And fair Pomona, blushing as she's led.

Her painted carpet Flora lays aside,
And fades reluctant, 'midst the rural scene ;
To Nature yielding, whose superior pride
Now rises in a second vest of green.

The mellow orchards teem with ripen'd stores,
The branches bend beneath a plenteous crop ;
The careful swain with wistful eye explores
The pendant fruit, supported by a prop.

The ruddy apple, and the juicy pear,
With look delicious now invite the taste ;
Whilst shelter'd 'neath the wall, with well-judged care
The peach and nect'rine shun the baneful blast.

The harvest o'er, the swains with joy carouse,
Exulting in the produce of the grain ;
The full-ear'd sheaves within the barn they house,
And quit the stubble furrows of the plain.

Urg'd by cold Poverty's severe command,
The needy rustics eager seek around ;
With painful toiling, and laborious hand,
They pluck the remnant gleanings from the ground

The fading verdure tells the year's decline,
The concert ceases in the shady grove ;
No more the warblers in full chorus join,
From tree to tree with fainter notes they rove.

No more the shepherd seated in the shade,
Tunes to responsive hills th' harmonious flute ;
But joyless views the now decaying mead,
Whilst o'er the plain his fleecy charge graze mute.

With equal balance Libra holds the scales,
Sol's fiery coursers to th' equator fly ;
Shorten'd their race, their lessen'd lustre fails,
And sinking earlier gild the western sky.

Th' unsettled seasons plainly indicate
A change of time !—dissolving into air,
Vapours pernicious, with disease replete,
Ascend, and o'er the marshy pool appear.

On Friendship.

Oh, give me the Friendship that's lasting, that one,
Both in triumph and tears, both in joy and in sorrow,
When the sun of thy fortune is going, not gone,
To ~~blacken~~ the clouds that will shroud thee to-morrow.

Oh, better one being thus true and sincere,
 Who in peril or poverty ne'er can deceive thee,
 Than thousands that brighten and buzz in thy sphere,
 And in the dark night of adversity leave thee.

WEEKLY ALMANACK.

SEPTEMBER, 1 TO 10.

SEPTEMBER is composed of *septem*, seven, and the termination *ber*, like *lis* in *Aprilis*, *Quintilis*, *Sextilis*: this rule will also apply to the three following months—October, November, December. The painters represent this month by a man clothed with a purple robe, and a cheerful look, crowned with a coronet of white and purple grapes, holding in his right hand a cornucopia of pomegranates, and other summer fruits, together with a balance; and in his left hand, a handful of oats.

THURSDAY, 1.—Saint Giles, or Ægidus: this saint was born at Athens; but, after he had disposed of his patrimony in charitable uses, came to France in the year 715. He lived two years with Caesarius, Bishop of Arles, and afterwards retired into solitude.—High water, London Bridge, morn. 4; aftern. 16 min. p. 4.—Sun rises, morn. 14 min. p. 5, sets 46 min. p. 6.

FRIDAY, 2.—London burnt. The fire of London broke out on Sunday morning, Sept. 2, 1666, O. S.; and being impelled by strong winds, raged with irresistible fury nearly four days and nights: nor was it entirely mastered till the fifth morning after it began.—High water, morn. 32 min. p. 4; aftern. 49 min. p. 4.—Sun rises 16 min. p. 5, sets 44 min. p. 6.

SATURDAY, 3.—High water, morn. 7 min. p. 5; aftern. 27 min. p. 5.—Sun rises 18 min. p. 5, sets 42 min. p. 6.

SUNDAY, 4.—Fourteenth Sunday after Trinity.—High water, morn. 47 min. p. 5; aftern. 2 min. p. 6.—Sun rises 20 min. p. 5, sets 40 min. p. 6.

MONDAY, 5.—Moon in last quarter 8 min. p. 4 aftern.—Old Barthol.—High water, morn. 38 min. p. 6; aftern. 8 min. p. 7.—Sun rises 21 min. p. 5, sets 39 min. p. 6.

TUESDAY, 6.—High water, morn. 37 min. p. 7; aftern. 5 min. p. 8.—Sun rises 23 min. p. 5, sets 37 min. p. 6.

WEDNESDAY, 7.—Eucherius: this saint was bishop of Orleans, and present at the council of Valentia in 375. The circumstances of his election to this see, were considered as miraculous, and principally ascribed to a dove, which alighted upon his head in consequence of the prayers of the electors.—High water, morn. 33 min. p. 8; aftern. 16 min. p. 9.—Sun rises 25 min. p. 5, sets 35 min. p. 6.

THURSDAY, 8.—Nativity of the Virgin Mary. A concert of angels having been heard in the air to solemnize this important event, the festival was appointed by Pope Servius about the year 695. Innocent IV. honoured this feast with an octave in 1244, and Gregory XI. about the year 1370, with a vigil.—High water, morn. 10; aftern. 34 min. p. 10.—Sun rises 27 min. p. 5, sets 33 min. p. 6.

FRIDAY, 9.—High water, morn. 8 min. p. 11; aftern. 42 min. p. 11.—Sun rises 29 min. p. 5, sets 31 min. p. 6.

THE
Housekeeper's Magazine,

AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

On Economy.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR ;—The remarks at the commencement of your former Number, on the subject of "Household Management," have brought to my remembrance the substance of a letter on that particular topic, which, above eight years ago, was written, at the request of a female friend, on the prospect of marriage. It contains a few important items which you have omitted, and is now transcribed for *The Housekeeper's Magazine and Family Economist*, with the hope that it will assist in promoting the design of that useful miscellany. I am pleased with the alteration in the title of your work, as being less restricted than *The Economist*, and affording a wider scope for communications adapted to family purposes.

Islington, September 5, 1825.

Your's, &c. ELIZA.

"MY DEAREST FRIEND ;—Economy is so important a part of a woman's character, so necessary to her own happiness, and so essential to her performing properly the duties of a wife and of a mother, that it ought to have the precedence of all other accomplishments, and take its rank next to the first duties of life. It is, moreover, an *art* as well as a *virtue* ; and many well-meaning persons, from ignorance, or from inconsideration, are strangely deficient in it. Indeed it is too often wholly neglected in a young woman's education ; and she is sent from her father's house to govern a family, without the least degree of that knowledge which should qualify her for it : this is the source of much inconvenience ; for though experience and attention may supply, by degrees, the want of instruction, yet this requires time : the family in the mean time may get into habits, which are very difficult to alter ; and, what is worse, the husband's opinion of his wife's incapacity may be fixed too strongly to suffer him ever to think justly of her gradual improvements. I would therefore earnestly advise you to make use of every opportunity you can find, for the laying in some store of knowledge on this subject, before you are called upon to the practice ; by observing what passes before you, by consulting prudent and experienced mistresses of families, and by entering in a book a memorandum

of every new piece of intelligence you acquire ; you may afterwards compare these with more mature observations, and you can make additions and corrections as you see occasion. I hope it will not be long before your mother entrusts you with some part, at least, of the management of your father's house. Whilst you are under her eye, your ignorance cannot do much harm, though the relief to her at first may not be near so considerable as the benefit to yourself.

“ Economy consists of so many branches, some of which descend to such minuteness, that it is impossible for me in writing to give you particular directions. The rude outlines may be perhaps described, and I shall be happy if I can furnish you with any hint that may hereafter be usefully employed.

“ The first and greatest point is, to lay out your general plan of living in a just proportion to your fortune and rank : if these two will not coincide, the last must certainly give way ; for if you have right principles, you cannot fail of being wretched under the sense of the injustice as well as danger of spending beyond your income, and your distress will be continually increasing. In order to settle your plan, it will be necessary to make a pretty exact calculation ; and if, from this time, you accustom yourself to calculations, in all the little expenses entrusted to you, you will grow expert and ready at them, and be able to guess very nearly, where certainty cannot be obtained. Many articles of expense are regular and fixed : these may be valued exactly ; and, by consulting with experienced persons, you may calculate nearly the amount of others : any material article of consumption, in a family of any given number and circumstances, may be estimated pretty nearly ; and your own expenses of clothes and pocket-money should be settled and circumscribed, that you may be sure not to exceed the just proportion. Regularity of payments and accounts is essential to economy : your house-keeping should be settled at least once a week, and all the bills paid ; all other tradesmen should be paid, at farthest, once a year. Indeed I think it more advantageous to pay oftener : but, if you make them trust you longer, they must either charge proportionably higher, or be losers by your custom. Numbers of them fail, every year, from the cruel cause of being obliged to give their customers so much longer credit than the dealers, from whom they take their goods, will allow to them. If people of fortune considered this, they would not defer their payments, from mere negligence, as they often do, to the ruin of whole families.

“ You must endeavour to acquire skill in purchasing : in order to this, you should begin now to attend to the prices of things, and take every proper opportunity of learning the real value of every thing, as well as the marks whereby you are to distinguish the good from the bad.

“ In your table, as in your dress, and in all other things, I wish you to aim at *propriety* and *neatness*, or, if your state demands it, *elegance*, rather than *superfluous figure*. To go beyond your sphere, either in dress or in the appearance of your table, indicates a greater fault in your character than to be too much within it. It is impossible to enter into the *minutiae* of the table ; good sense and observation on the best models must form your taste, and a due regard to what you can afford must restrain it.

“ Ladies, who are fond of needle-work, generally choose to consider that as a principal part of good housewifery ; and though I cannot look upon it as of equal importance with the due regulation of a family, yet, in a middling rank, and with a moderate fortune, it is a necessary part of a woman's duty, and a considerable article in expense is saved by it. Many young ladies make almost *every thing* they wear ; by which means they

can make a genteel figure at a small expense. This, in your station, is the most profitable and desirable kind of work ; and, as much of it as you can do, consistently with a due attention to your health, to the improvement of your mind, and to the discharge of other duties, I should think highly commendable. But, as I do not wish you to impose upon the world by your appearance, I should be contented to see you worse dressed, rather than see your whole time employed in preparations for it, or any of those hours given to it, which are needful to make your body strong and active by exercise, or your mind rational by reading. Absolute idleness is inexcusable in a woman, because the needle is always at hand for those intervals in which she cannot be otherwise employed. If you are industrious, and if you keep good hours, you will find time for all your proper employments. Early rising, and a good disposition of time, is essential to Economy. The necessary orders, and examinations into household affairs, should be dispatched as soon in the day and as privately as possible, that they may not interrupt your husband or guest, or break in upon conversation, or reading, in the remainder of the day. If you defer any thing that is necessary, you may be tempted, by company, or by unforeseen avocations, to forget or to neglect it : hurry and irregularity will ensue, with expensive expedients to supply the defect.

“ There is in many people, and particularly in youth, a strange aversion to regularity—a desire to delay what ought to be done immediately, in order to do something else, which might as well be done afterwards. Be assured it is of more consequence to you than you can conceive, to get the better of this idle procrastinating spirit, and to acquire habits of constancy and steadiness, even in the most trifling matters : without them there can be no regularity, or consistency of action or character ; no dependence on your best intentions, which a sudden humour may tempt you to lay aside for a time, and which a thousand unforeseen accidents will afterwards render it more and more difficult to execute : no one can say what important consequences may follow a trivial neglect of this kind. For example : I have known one of these *procrastinators* disoblige and gradually lose very valuable friends, by delaying to write to them so long, that, having no good excuse to offer, she could not get courage enough to write at all, and dropped their correspondence entirely.

“ The neatness and order of your house and furniture is a part of Economy, which will greatly affect your appearance and character, and to which you must yourself give attention, since it is not possible even for the *rich and great* to rely wholly on the care of servants, in such points, without their being often neglected. The best sign of a house being well governed is, that nobody’s attention is called to any of the little affairs of it, but all goes on so well of course, that one is not led to make remarks upon any thing, nor to observe any extraordinary effort that produces the general result of ease and elegance, which prevails throughout.

“ Domestic Economy, and the credit and happiness of a family, depend so much on the choice and proper regulation of servants, that it must be considered as an essential part both of prudence and duty. Those who keep a great number of them, have a heavy charge on their consciences, and ought to think themselves in some measure responsible for the morals and happiness of so many of their fellow-creatures, designed, like themselves, for immortality.

“ None, who pretend to be friends of religion and virtue, should ever keep a domestic, however expert in business, whom they know to be immoral. How unbecoming a serious character is it, to say of such an one, ‘ He is a bad man, but a good servant ! ’ What a preference does

it show of private convenience to the interests of society, which demand that vice should be constantly discountenanced, especially in every one's own household; and that the sober, honest, and industrious, should be sure of finding encouragement and reward, in the houses of those who maintain respectable characters! Such persons should be invariably strict and peremptory with regard to the behaviour of their servants, in every thing which concerns the general plan of domestic government; but should by no means be severe on small faults, since nothing so much weakens authority as frequent chiding. Whilst they require precise obedience to their rules, they must prove, by their general conduct, that these rules are the effect, not of humour but of reason. It is wonderful that those, who are careful to conceal their ill-temper from strangers, should be indifferent how peevish and even contemptibly capricious they appear before their servants, on whom their good name so much depends, and from whom they can hope for no real respect, when their weakness is so apparent. When once a servant can say, 'I cannot do any thing to please my mistress to-day,' all authority is lost.

"Those, who continually change their servants, and complain of perpetual ill-usage, have good reason to believe that the fault is in themselves, and that they do not know how to govern. Few indeed, possess the skill to unite authority with kindness, or are capable of that steady and uniformly reasonable conduct, which alone can maintain true dignity, and command a willing and attentive obedience. Let us not forget that human nature is the same in all stations.—If you, my dear friend, live to be at the head of a family, I hope you will not only avoid all injurious treatment of your domestics, but behave to them with that courtesy and good breeding, which will heighten their respect as well as their affection. If, on any occasion, they do more than you have a right to require, give them, at least, the reward of seeing that they have obliged you. If, in your service, they have any hardship to endure, let them see that you are concerned for the necessity of imposing it. When they are sick, give them all the attention and every comfort in your power, with a free heart and kind countenance; 'not blemishing thy good deeds, not using uncomfortable words when thou givest any thing. Is not a word better than a gift? but both are with a gracious man. A fool will upbraid churlishly, and a gift of the envious consumeth the eyes.'

Whilst you thus endear yourself to all your servants, you must ever carefully avoid making a favourite of any; unjust distinctions, and weak indulgences to one, will of course excite envy and hatred in the rest. Your favourite may establish whatever abuses she pleases; none will dare to complain against her, and you will be kept ignorant of her ill practices, but will feel the effects of them, by finding all your other servants uneasy in their places, and, perhaps, by being obliged, continually to change them.

"When they have spent a reasonable time in your service, and have behaved commendably, you ought to prefer them, if it is in your power, or to recommend them to a better provision. The hope of this keeps alive attention and gratitude, and is the proper support of industry. Like a parent, you should keep in view their establishment in some way, that may preserve their old age from indigence; and to this end, you should endeavour to inspire them with care to lay up part of their gains, and constantly discourage in them all vanity in dress, and extravagance in idle expenses. That you are bound to promote their eternal as well as temporal welfare, you cannot doubt, since, next to your children, they are your nearest dependants. You ought therefore to instruct them as far as you are able, furnish them with good books suited to their capacity, and see

that they attend the public worship of God ; and you must take care so to pass the Sabbath-day as to allow them time, on that day at least, for reading and reflection at home, as well as for attendance at church. Though this is part of your religious duty, I mention it here, because it is also a part of family management ; for the same reason I shall here take occasion earnestly to recommend family prayers, which are useful to all, but more particularly to servants, who, being constantly employed, are led to the neglect of private prayer, and whose ignorance makes it very difficult for them to frame devotions for themselves, or to choose proper helps, amidst the numerous books of superstitious or enthusiastic nonsense, which are printed for that purpose. Even in a political light this practice is eligible, since the idea which it will give them of your regularity and decency, if not counteracted by other parts of your conduct, will probably increase their respect for you, and will be some restraint at least on their outward behaviour, though it should fail of that inward influence, which in general may be hoped from it.

“ The prudent distribution of your charitable gifts may not improperly be considered as a branch of Economy, since the great duty of almsgiving cannot be truly fulfilled without a diligent attention so to manage the sums you can spare as to produce the most real good to your fellow-creatures. Many are willing to give money, who will not bestow their time and consideration, and who therefore often hurt the community, when they mean to do good to individuals. The larger are your funds, the stronger is the call upon you to exert your industry and care in disposing of them properly. It seems impossible to give rules for this, as every case is attended with a variety of circumstances, which must all be considered. In general, charity is most useful, when it is appropriated to animate the industry of the young, to procure some ease and comforts to old age, and to support in sickness those whose daily labour is their only maintenance in health. They who are fallen into indigence, from circumstances of ease and plenty, and in whom education and habits have added a thousand wants to those of nature, must be considered with the tenderest sympathy by every feeling heart. It is needless to say, that to such the bare support of existence is scarcely a benefit, and that the delicacy and liberality of the manner in which relief is here offered, can alone make it a real act of kindness. In great families, the waste of provisions, sufficient for the support of many poor ones, is a shocking abuse of the gifts of Providence : nor should any lady think it beneath her to study the best means of preventing it, and of employing the refuse of luxury in the relief of the poor. Even the smallest families may give some assistance in this way, if care is taken that nothing be wasted.

“ I am sensible, my dear friend, that very little more can be gathered from what I have said on Economy, than the general importance of it, which cannot be too much impressed on your mind, since the natural turn of young people is to neglect and even to despise it, not distinguishing it from parsimony and narrowness of spirit. But, be assured, my dear friend, there can be no true generosity without it, and that the most enlarged and liberal mind will find itself not debased but ennobled by it. Nothing is more common than to see the same person, whose want of economy is ruining his family, consumed with regret and vexation at the effect of his profusion ; and, by endeavouring to save, in such trifles as will not amount to twenty pounds in a year, that which he wastes by hundreds, incur the character and suffer the anxieties of a miser, together with the misfortunes of a prodigal. A rational plan of expense will save you from all these corroding cares, and will give you the full and liberal enjoyment

of what you spend. An air of ease, of hospitality, and frankness, will reign in your house, which will make it pleasant to your friends and to yourself. ‘Better is a morsel of bread,’ where this is found, than the most elaborate entertainment, with that air of constraint and anxiety, which often betrays the grudging heart through all the disguises of civility.

“That you, my dear friend, may unite in yourself the admirable virtues of generosity and economy, which will be the grace and crown of all your attainments, is the earnest wish of

“Your ever affectionate,” &c.

COOKERY,

To roast a Stubble Goose.—After it is picked, the plugs of the feathers pulled out, and the hairs carefully singed, let it be well washed and dried. Make a seasoning of onions and sage-leaves chopped fine, a spoonful of bread-crumbs, half the liver parboiled and chopped fine, or scraped with a knife; add pepper, salt, and a bit of butter the size of a walnut; put the stuffing into the goose, and fasten it tight at the neck and rump. Put it first at a distance from the fire, and by degrees push it nearer. A slip of paper should be skewered on the breast-bone. Baste it well. When the breast begins to rise, take off the paper, and be careful to serve it before the breast falls, or it will be spoiled by coming to table flat; let a good brown gravy be sent in the dish. Some persons, before they cut the breast, take off the apron, and pour into the body a glass of port wine, and two tea-spoonful of mustard. Serve it up with gravy and apple-sauce in tureens. A moderate sized goose will take an hour roasting, a larger one an hour and a quarter.

To stew a Shoulder of Venison.—Let the meat hang as long as it will keep sweet; take out the bone; beat the meat with a rolling-pin; lay some slices of mutton fat that have been soaked a few hours in a little red port; sprinkle a little pepper and allspice over it in fine powder; roll it up tight, and tie it. Set it in a stew-pan that will just hold it, with some mutton or beef gravy, or broth, a quarter of a pint of port wine, some pepper and allspice. Cover it close, and simmer it as slow as you can, for three or four hours. When quite tender, take off the tape, set the meat on a dish, and strain the gravy over it. Serve it with currant jelly.

Hashed Venison.—The venison should be warmed with its own gravy, or some made without seasoning, and only made hot, not quite boiled. If there is no fat left, cut some slices of mutton fat; set it on the fire, with a little port wine and sugar; simmer till almost dry; then put it to the hash, and it will eat as well as the fat of venison.

USEFUL RECEIPTS, &c.

Damson Cheese.—Pick the damsons free from stalks and leaves; put them into a jar, and tie white paper over them; bake them in a slow oven till quite soft; rub them through a cullender while hot, till nothing remains but the skins and stones; put the pulp and juice which have passed through the cullender into a stew-pan, with some fine moist sugar, and boil it over a moderate fire till it is quite stiff, which will take three hours; or boil it quickly over a brisk fire, with a pound and quarter of loaf-sugar to every quart of juice, and it will then be done sufficiently

in an hour and a half. Keep stirring it, to prevent it burning to the pan, and a few minutes before it is taken off the fire, blanch the kernels of the damsons, put them into the pan, and mix them with the fruit; put it into pots or moulds; let it stand a day; then cut some pieces of writing-paper the size of the tops of the pots or moulds; dip the papers in brandy, and put them close over the pots; set them in a dry place, and the cheese will keep several years. *Plum* or *bullace* cheese may be made in the same way. To save trouble, some bitter almonds may be blanched, and cut up, instead of the kernels of the damsons.

Damson Wine.—Gather the damsons when dry; stone them, and mash them with your hand; put them into a vessel with a fauset, and to eight pounds of fruit add one gallon of water; boil the water, and put it to the fruit scalding hot; let it stand about two days; then draw it off, and to every gallon of liquor put three pounds of fine sugar; let the barrel be full, and stop it close; if it is a large quantity, let it stand twelve months before you drink it.

Cucumber Vinegar.—Take eighteen large cucumbers, and six large onions; slice them thin, and put them into a pan with twelve shalots, one head of garlick, a table-spoonful of salt, the same of ground pepper, and a tea-spoonful of Cayenné pepper. Add to these, two quarts of good vinegar, and let it stand four days; then strain it through a flannel bag, and bottle it with twenty pepper-corns in each bottle.

To remove Grease from Woollens, Cottons, and Linens.—Moisten the greasy part with a few drops of concentrated solution of subcarbonate of pot-ash, and rub it between the fingers, so that the alkali may unite chemically with the grease; by this means, it will form a species of soap, which a little warm water will easily wash out.

A Substitute for Indian Ink.—The following mixture will be found nearly equal, in quality and colour, to the best Indian ink: Dissolve six parts of good isinglass in twelve parts of boiling water; dissolve also one part of Spanish liquorice in two parts of hot water; mix the two liquors whilst warm, and gradually incorporate with them, by means of a wooden spatula, one part of the best ivory black, in very fine powder. Then heat the mixture in a water-bath, until the water be so nearly all evaporated, that the black paste can be made up into the requisite forms, and the drying thereof completed.

MEDICINE.

Water-Cresses.—Water-cress acts as a gentle stimulant and diuretic; for these purposes the expressed juice, which contains the peculiar taste and pungency of the herb, may be taken in doses of an ounce or two, and continued for a considerable time. It should be at the same time eaten at breakfast, also at dinner, and for supper, to experience benefit from the virtues of this herb. Haller says, "We have seen patients in deep declines cured by almost entirely living on this plant."

Horehound.—It has a bitter principle, and has been recommended for puititious asthma, coughs, and female weaknesses; and Haller mentions his having cured consumption, by means of an aqueous infusion. The dose is two or three ounces of the expressed juice, or the infusion of half a handful of the fresh leaves, in a sufficient quantity of boiling water, drank as tea.

The Nettle.—Nettle-broth is very useful in cases of scurvy. A table-spoonful of the expressed juice given four times a-day, stops hæmoptysis ; and lint dipped in it, and forced up the nostrils, has stopped bleeding of the nose, when every other remedy has failed. Cancers have yielded to the juice of nettles, as much being taken as four ounces a day. Paralytic parts being stung with this herb, have been found to regain vigour, as well as limbs lost from rheumatism. The seeds produce a fine oil, and taken inwardly, in moderate quantity, excite the system, and are very forcing, therefore should be cautiously employed. Twenty or thirty grains produce vomiting. Excessive corpulency may be reduced by taking a few of these seeds daily. Lastly, fourteen or fifteen of these seeds, made into a powder, and taken night and morning, will cure the goitre, without injuring the stomach or health.

HUSBANDRY, RURAL ECONOMY, &c.

On the Cultivation of Turnips.

THE benefits derived from turnip husbandry are of great magnitude ; light soils are cultivated with considerable profit ; abundance of food is provided for man and beast ; the earth is turned to the uses for which it is physically calculated ; and by being suitably cleaned with this preparatory crop, a bed is provided for grass-seeds, wherein they flourish and prosper with greater vigour than after any other preparation.

To prepare the Ground.—The first ploughing is given immediately after harvest, or as soon as the wheat seed is finished, either in length or across the field, as circumstances may seem to require. In this state the ground remains till the oat-seed is finished, when a second ploughing is given to it, usually in a contrary direction to the first. It is then repeatedly harrowed, often rolled between the harrowings, and every particle of root-weeds carefully picked off with the hand ; a third ploughing is then bestowed, and the other operations are repeated. In this stage, if the ground has not been very foul, the seed process generally commences ; but often a fourth ploughing, sometimes a fifth, is necessary, before the ground is sufficiently clean. Less labour, however, is necessary now than in former times, when a more regular mode of cropping was commonly followed.

To sow the Seed.—The next part of the process is the sowing of the seed ; this, almost in every case since turnips were introduced into this country, has been performed by drilling machines, of different sizes and constructions, though all acting on the same principle. At this time, the machine is drawn by a horse in a pair of shafts, sows two drills at a time, and answers extremely well, where the ground is flat and the drills properly made up. The weight of the machine insures a regularity of sowing hardly to be gained by those of a different size and construction. From two to three pounds of seed are sown upon the acre, though the smallest of these quantities will give many more plants, in ordinary seasons, than are necessary ; but as the seed is not an expensive article, the greater part of

farmers incline to sow thick; which both provides against the danger of part of the seed perishing, and gives the young plants an advantage at the outset.

Turnips are sown from the beginning to the end of June; but the second and third weeks of the month are, by judicious farmers, accounted the most proper time. Some people have sown as early as May, and with advantage; but these early fields are apt to run to seed before winter, especially if the autumn be favourable to vegetation. As a general rule, it may be laid down, that the earliest sowings should be on the latest soils; plants on such soils are often long before they make any great progress; and, in the end, may be far behind those, in other situations, which were much later sown. The turnip plant, indeed, does not thrive rapidly till its roots reach the dung; and the previous nourishment afforded them is often so scanty, as to stunt them altogether before they get so far.

Cleaning Process.—The first thing to be done in this process is to run a horse-hoe, provincially termed a scraper, along the intervals, keeping at such a distance from the young plants that they shall not be injured; this operation destroys all the annual weeds which have sprung up, and leaves the plants standing in regular rows. The hand-hoeing then commences, by which the turnips are all singled out, at a distance of from eight to twelve inches, and the redundant ones drawn into the spaces between the rows. The singling out of the young plants is an operation of great importance, for an error committed in this process can hardly be afterwards rectified. Boys and girls are always employed as hoers; but a steady and trusty man-servant is usually set over them, to see that the work be properly executed.

In eight or ten days, or such a length of time as circumstances may require, a horse-hoe of a different construction from the scraper is used. This, in fact, is generally a small plough, of the same kind with that commonly wrought, but of smaller dimensions. By this implement, the earth is pared away from the sides of the drills, and a sort of new ridge formed in the middle of the former interval. The hand-hoers are again set to work, and every weed and superfluous turnip is cut up; afterwards the horse-hoe is employed to separate the earth, which it formerly threw into the furrows, and lay it back to the sides of the drills. On dry lands this is done by the scraper; but where the least tendency to moisture prevails, the small plough is used, in order that the furrows may be perfectly cleaned out. This latter mode, indeed, is very generally practised.

To cultivate the Yellow Turnip.—This variety, as now cultivated in the field, is quite different from the yellow garden turnip, being larger in size, containing more juice or nutritive substance, much easier cultivated, and preserving its powers till the middle of May, when the grass-season may be expected. Upon ordinary soils it is superior to *ruta baga*, because it will grow to a considerable weight, where the other would be stunted or starved; and it stands the frost equally well. No farmer who keeps stock to any extent should be without it. The mode of culture required is in every respect similar to what is stated concerning common turnips, with these exceptions, that earlier sowing is necessary, and that the plants need not be set out so wide, as they do not swell to such a size.

Ruta Baga, or Swedish Turnip.—The process of management is precisely the same with that of turnips, with this addition, that more dung is required, and that seed-time ought to be three or four weeks earlier. Rich soil, however, is required for this article: for it will not grow to any

size worth while on soils of middling quality, whatever quantity of dung may be applied. This species of turnip is of great advantage in the feeding of horses, either when given raw or boiled, or with broken corn. If a sufficient quantity were cultivated, a great deal of grain might be saved, while the health and condition of the working stock would be greatly invigorated and augmented. An evening feed of this nutritious article would be of incalculable benefit; indeed most horses are fond of the common turnip in a raw state; and it is a subject well worthy of every farmer's attention, whether it would not be for his interest to raise these esculents in such a quantity as to serve them during the long period when grass cannot be obtained. That the health of the animals would thereby be benefitted, is unquestionable; and the saving of grain would greatly exceed the trouble occasioned by furnishing a daily supply of these roots.

To produce new Potatoes throughout the Winter Months.

Prepare a proper quantity of red sand, rather of a loamy nature, and mix it up with a portion of lime in powder, viz. nearly one-third, about 14 days before using it. This soil is to be spread about three inches thick at the bottom of any old wooden-box, or on a very dry brick cellar floor; the cellar ought not to be exposed to the frost, nor yet too much confined from the air. Procure a measure or two of large potatoes of a prior year's growth; the sorts preferred are, the red apple potatoes, and the pink eyes of purple potatoes. Set these on the soil whole, about three inches apart, with the crown or the principal eye to the soil in preference; but put no soil over them. Plant in the early part of September, which allows from ten to twelve weeks of their growth; the old potatoes also throw out numerous sprouts or stalks, with many potatoes growing on them. The original potatoes for planting whole, for sets in September, should be such as were of perfect growth in the October of the preceding year, and well preserved during the winter. The sprouts which shoot from them should be removed by the end of April, and these sprouts, which will be from six to twenty-six inches long, may be planted with all their fibres in a garden, for a first crop; about June 15th, the potatoe sets may be *sprit* again, and the sprouts planted for a second crop; and in September, the potatoe sets may be sprit a third time, and the sprouts of the last produce thrown away as useless; at the end of September, the original or seed potatoe is to be gently placed on the soils as before-mentioned, for a Christmas crop. At the end of three months at furthest, the old potatoes should be carefully twisted from the new ones, and the sprouts taken off the old potatoe; the old potatoe is then to be placed on its bottom or side, on a fresh bed of soil prepared as before, and left to produce another crop from fresh eyes placed next the soil: you are to observe, that the old potatoe should not be set or placed twice on the same side, and you must take care at that time to remove the sprouts, to prevent the moisture from rotting the old potatoe. By the above method may be had four crops of new potatoes from one potatoe, exclusive of those produced from the sprouts planted in the garden in April and June, from which may be obtained two crops of well-grown potatoes in September and October.

To raise Peas in Autumn.

f The purple-flowered peas are found to answer best for a late crop in autumn, as they are not so liable to be mildewed as many of the other sorts, and will continue flowering till the first crop stops them. These

peas may be sown in July, August, or so late as the first week in September, if sown in a warm sheltered situation, and in a soil inclining to sand. Soak the peas in warm milk, and after you have drawn the drills, water them before you sow the peas: it is best to sow them towards the evening. If the autumn should prove very dry, they will require frequent watering. When peas are sown before winter, or early in spring, they are very apt to be eaten by mice. To prevent this, soak the peas for a day or two in train oil before you sow them, which will encourage their vegetation, and render them so obnoxious to mice, that they will not eat them.

To cure Colds of every Description in Cattle.

The first attempt should be to remove the cause, by giving to the animal a warm cordial drink, which, acting as a stimulant on the stomach and intestines, will give fresh motion to these parts, and enable nature to resume her former course. Take of aniseeds, caraway-seeds, grains of paradise, and fenugreek, each 2 ounces, in powder. Mix them together for one drink. Or, Take of sweet fennel-seeds, and cummin-seeds, each 2 ounces, in powder; long pepper, turmeric, ginger, and *Enula Campana* (elecampane), each 1 ounce, in powder. Mix for one drink.—The method of giving either of these drinks is as follows: Take one, and put it into a pitcher with 2 ounces of fresh butter, and 2 table spoonful of treacle or coarse sugar: then pour 1 quart of boiling ale upon the whole; cover them down till new-milk warm, and then give the drink to the beast. In two hours after giving the drink, let the animal have a good mash made of scalded bran, or ground malt, with a handful or two of ground oats or barley-meal added to it, and warm water that day. In slight colds during the summer, these drinks may be given to cattle while in their pasture; and, where it can be made convenient, let them fast two hours after, and then graze as usual. It is also necessary to examine the sick animals every day, to watch them while they both dung and stale, and to see whether the body be of a proper heat, and the nose or muzzle of a natural breeze. If these be regular, there is not much danger. If, however, feverish symptoms should appear (which frequently happen), the animal will become costive. In such cases give one of the following purgative drinks: Take of Glauber salts, 1 lb.; ginger, in powder, 2 ozs.; treacle, 4 ozs. Put all the ingredients into a pitcher, and pour three pints of boiling water upon them. When new-milk warm, give the whole for one dose. Or, Take of Epsom salts, 1 lb.; aniseeds and ginger, in powder, each 2 ozs.; treacle, 4 ozs. Let this be given in the same manner as the preceding. In most cases these drinks will be sufficient for a full-grown animal of this kind. By strict attention to the above method of application, a fever may be prevented, and the animal speedily restored. If the fever continue, after the intestines have been evacuated (which is seldom the case), it will be proper to take some blood from the animal, and the quantity must be regulated according to the disease and habit of body.

Remedy for Lameness in Horses.

Mr. Sewell, of the Veterinary College, it appears has discovered a method of curing horses, which are lame in the fore-feet. It occurred to him, that this lameness might originate in the nerves of the foot, near the hoof; and in consequence he immediately amputated about an inch of the diseased nerve, taking the usual precaution of guarding the arteries, and passing ligatures, &c. By this means the animal was instantly relieved from pain, and the lameness perfectly cured.

VARIETIES.

The Turner.

THE art of turning was carried by the ancients to a great degree of perfection, and the turning-lathe was well known to them; at least, so we are told by many of the ancient writers, and amongst others Pliny, who says, that vessels of the most valuable kind were turned, and enriched with figures and ornaments, some of which are still to be found in the cabinets of the curious.

The art of turning is of great importance in a variety of trades and occupations, both useful and ornamental. The architect uses it for the ornaments both within and without highly-finished houses, and the mechanist and natural philosopher have recourse to it not only to embellish their instruments, but to adapt them to their different uses.

There are various kinds of lathes; some require the aid of one or two men to turn the wheel, whilst the wheels of others are turned by means of a treadle, by the same person who holds the material to be turned: there are two wheels, a large and a small one; the thing to be turned is fixed on the lengthened axis of the smaller wheel, and upon the prop or rest, the chisel or other cutting instrument is supported; and being brought to touch the wood while it is swiftly turning round, it takes off shavings to the greatest nicety.

The piece to be turned should be rounded before it is put in the lathe; either with a small hatchet, or with a plane, &c. shaving it down till it is every where nearly of an equal thickness, leaving it a little larger than it is intended to be when finished off.

The young turner should endeavour to acquire a complete management of the gouge and chisel, which are the instruments by far the most frequently used, and the most necessary in this art; by them, of course of different sizes, almost all the soft woods are worked; and as to the harder materials, as box, ebony, ivory, &c. they are scarcely ever turned, except by shaving off. In that case gravers are used, with square, round, or triangular ends: these should be held horizontally while applied to the wood; but the gouge and chisel must be used obliquely.

When the work is completely turned, it is next to be polished. Soft woods, as the pear-tree, the hazel, and the maple, may be polished with fish-skin or Dutch rushes. Fish-skin, which is the skin of the shark, is always much better after it has been used, because, in its natural state, it is too rough to bring work to a proper degree of polish. The oldest plants of the Dutch rush are the best; but before they are used, they must be moistened with water. When the work is finished in this way, it is to be rubbed up with a little wax or olive oil. Ivory, horn, silver, and brass, are polished with pumice-stone, finely pounded and put upon leather. Different methods, and different substances, are made use of for this purpose by different workmen.

According to Dr. Paley, not a man in a million knows how an oval frame is turned: it may be thus made: take two ovals of metals exactly of the size of the oval wanted, fix them firmly on the spindle of the lathe, so as to turn round with it: fix between them the wood to be turned, and then it is readily cut with chisels or other tools, as the lathe goes into exactly the figure of the external ovals.

In fixing a lathe, great care should be taken that it be placed in a light situation, near the window, and neither so low as to oblige the workman to stoop, in order to see his work, nor so high that the chips should come in his eyes.

The lathe we have more generally described, is such as is commonly employed by wood-turners, for whose use it is well adapted; but for turning metal, an iron lathe is best; it is sometimes constructed in the same form as a wooden one, only differing in the size of the parts, which are of cast-iron; but this form is unwieldy, when applied to delicate and accurate work, such as is required by mechanics, clock-makers, &c.; for their use the triangle-bar lathe is admirably adapted, as it is also for gentlemen, who make this interesting art an amusement, being the most accurate and convenient of any kind of lathe.

Ivory is much used by the turner; for a short account of which, and of the methods of dyeing it of different colours, we refer the reader to the second volume of *The Economist*, p. 503.

A journeyman in this business may earn a guinea and a half a week; and those who work on toys and smaller articles, much more. The lathes used in the nicer sorts of turning are very expensive, consequently the stock of a master is valuable; and no lad should be brought up to the trade who has not something of a mechanical genius, because there is an almost endless variety in the trinkets made for sale, as may be seen in any large retail shop window.

The Uncharitable Gift.

“All hail! benignant name, sweet Charity,
So prompt to pity, eager to supply;
Blest emanation of the heavenly mind,
Friend of the world, and parent of mankind.”

Benevolence is an attribute of Divinity, and few nations can justly be said to exercise more of this sympathizing feeling for the wants and distresses of the poor and unfortunate than England. The immense number of public charities, the objects and advantages of which are daily presented to our notice, warrant the assertion. The schools for the instruction of youth; the houses of industry and the poor-houses, as refuges for the destitute, and receptacles for the feeble and the aged; together with the variety of hospitals established for the relief and cure of all diseases incident to human nature; paint the animating glow of benevolence on the features of Britannia.

Charity, in its unlimited sense, may justly be considered as the masterpiece of human wisdom. It is that universal affection which we are commanded to exercise towards each other—“Love thy neighbour as thyself;” and discovers itself according to the portion of sensibility which warms and animates the heart. Hence it is truly observed, that “he who wears this jewel in his breast, has attained the nearest step to heaven.” It is not, however, manifested in an ostentatious display of public benevolence; for without the charity of the mind, pecuniary gifts are but of a secondary, if not a doubtful nature.

It has been supposed by some, that the extensive exercise of the generous feelings which evidently animate the hearts of our countrymen, who possess power to extend assistance to their less fortunate brethren, has rather tended to increase mendicity and pauperism, than to have

proved generally useful to the industrious and deserving, though suffering classes of the community. If this can, with any shadow of truth, be alleged, it must arise solely from the misapplication of funds originally intended to provide for the aged and decrepid, or the preservation of the indigent.

It was in one of those delightful evenings in May, when the bright luminary of day, declining below the horizon, skirted the distant clouds with intermingling shades of red, that, tempted by the serenity of the weather, and a desire to enjoy the freshening breeze, where it was less restrained than in the confined limits of the city, I took my way along one of the public avenues from the metropolis, with no determined place of destination in view, and with no particular object or subject to engross my contemplation. I left the busy world behind me, and seemed for a time to have forgotten its cares and its fatigues.

“The sun has lost his rage: his downward orb
Shoots nothing now but animating warmth,
And vital lustre, that, with various ray,
Lights up the clouds, those beauteous robes of heaven,
Incessant roll’d into romantic shapes
The dream of waking fancy.”

Strolling thus uncontrolled along, alternately reverting to the various objects that presented themselves to my notice, I was importuned by several mendicants, some of whom, from the appearance of their necessitous situations, I relieved; others, of whom I could not form the same conclusions, were passed by unheeded or admonished. I had not proceeded far before my attention was suddenly attracted by the piteous cries of two infants in the arms of a woman, by the road-side, who appeared, by her affectionate and soothing caresses, endeavouring to pacify them; but her efforts proved fruitless.

“Unfeeling man!” said the poor distressed mother (for such I then judged, and have since found her to be), “thy bounty has been bestowed upon a person who has not the gratitude to thank the giver, who, in relieving my necessities, has only increased my misery. Hush! hush! my darlings.” The words faltered on her tongue; she pressed the children to her breast, and burst into tears. The infants continued to cry, and in a few minutes a considerable mob had collected around the poor woman. I could not proceed—I felt myself rivetted to the spot—the scene was too interesting to be passed in silence. The afflicted mother mingled her tears with those of her children; and I was soon encircled by the throng which had quickly gathered, more attracted by the cries of the children than the agonies of the distressed mother. Various unfeeling and irreverend questions and observations were made by the surrounding parties, to which the poor woman could make no reply; her own affliction and the constant endeavour to pacify the children, engrossed her whole attention. She was seated on the step of a door to a private house. Actuated by a desire to rescue her from the gross observations and ignorant jeers of the unfeeling multitude, I knocked at the door, and was pleased to find the inhabitant prompted with corresponding feelings. At seeing her distress, she was permitted to walk in, and, by shutting the door, screened from the impertinence of the crowd; and, as I had been the cause of her admittance, I accompanied her.

She appeared to be about twenty-eight years of age, of pleasing features, and graceful form; her cheeks, though Sorrow appeared to have taken up his abode upon them, gave sufficient evidence that the ravager had

not wholly destroyed the beauty which had once possessed them; her dress and those of her children were homely, but neat and clean; her fine dark eyes, though robbed of some portion of their original lustre, still beamed intelligence, even through the tear with which it was bedewed. "Alas! Sir," said she, when the tumult of her feelings and the crying of the children had subsided, "how shall I possibly find language to convey to you the grateful sentiments of an overburthened heart? Torn as it has been by the rude storms of adversity and misfortune, it is still sufficiently susceptible to feel indignation towards that being who injured my innocents, and insulted and wounded me; and at the same time, to glow with a pure emanation of gratitude to the friend who, in that moment of anguish and distress, preserved me from the further torments of an inquisitive and taunting mob. My prayers and my tears can only thank you: may the God of heaven, whose dispensations are founded in unerring wisdom, reward, preserve, and protect you." The fervency with which she uttered the last words, and the tear with which they were accompanied, convinced me of their sincerity. There was in her manner a something which assured me she had seen better days. I became still more interested; and, after stating that I felt sufficiently rewarded if I had afforded her any real service, begged she would accept the contents of my purse, to administer to her present necessity. This she reluctantly complied with. I then importuned her to make me acquainted with her unfortunate history, to which she consented; but felt herself at that moment (from the recent agitation of mind she had undergone) unable to bear the fatigue of such a recital. She, however, informed me of her residence, where, upon calling the next morning, she related the circumstances of her life, as follow:—

"I am, Sir," said she, "the only daughter of a respectable tradesman, whose name was Dorville, for many years a resident in the neighbourhood of Lincoln's-Inn Fields, who gave me an education suitable to his means and situation in life, and whose parental love and affection for me can never be erased from my recollection. It was his fate to lose an amiable wife, and mine to lose a mother, whom I was not old enough to know, soon after my birth; and the anxious solicitude of my surviving parent became centered upon me, as I have frequently heard him declare. I bore a strong resemblance to my departed mother. At the age of nineteen I first beheld Mr. Thornton, a young gentleman of moderate income, of sprightly manners, and possessing every grace of mind to attract attention. We met, we saw, and loved each other; and, in process of time I accompanied him to the altar, with every prospect of securing our future happiness. But, alas! Sir, how inscrutable are the ways of Providence! I had not been united to this best of husbands above twelve months, when a contagious fever deprived me of my treasure, leaving me with every prospect of shortly giving birth to a fatherless being. I felt my situation, and deplored my loss, which was only to be increased, by the loss of my revered father, within a month afterwards! under these afflicting circumstances I became the mother of the two infants in whose favour you so kindly interested yourself yesterday. Poor children!" continued she, "left, as ye are to the mercy of a wide world, with a mother friendless and forlorn! Excuse me, I have not yet informed you of all my misfortunes; but I will be brief. On the decease of my husband, the arrangement of his affairs was placed in the hands of a confidential friend of my father's; and, when his accounts were all closed, I found my possessions in this world amounted to about 400*l*.; and my father's property barely settled his own affairs. In this situation, a young

gentleman, just embarked in business, induced me, under the most solemn assurances and offers of legal security for my principal, as well as remuneration by way of interest, to trust my little property to his care and management. This, however, proved a fatal step for me; he was, a few days back, gazetted as a bankrupt; and thus am I deprived, for the present, of the necessary means of subsistence. My inquiries, yesterday, afforded me little prospect of the recovery of my property, or any part of it; as I was given to understand he is deeply involved. This induced me to supplicate the generous and humane in behalf of my innocents; of that, however, I have had sufficient experience, and could sooner die than try that mode of obtaining relief again. A few minutes before you discovered me with the infants crying in my arms, a man of ferocious countenance had been importuned in the road by a woman, to whom he refused all attention, till, finding himself annoyed and impeded, he hastily and angrily drew from his pocket a penny-piece to give her, just as they passed by me; and she, not aware of his intention, attracted by another passenger of more promising aspect, had transferred her solicitations to him: the first man, finding she had left him, vented a hearty curse upon her, and threw the penny-piece to me; it struck the poor innocent children, and caused the affliction with which you found me overwhelmed. I beg pardon for so long intruding on your patience, and permission to offer you additional thanks for the supply which you so readily and kindly afforded me."

—If I was interested in the fate of the narrator before I was possessed of this account, I was doubly so on receiving it. I have found her to be virtuous, lovely, and intelligent; and, unless I am much mistaken, she is destined to be the wife of

SINGLEANIUS.

The Adventurer.

The traveller who turns aside to pluck at every flower, or who sometimes hurries, and sometimes loiters, will find himself distanced at last by those who calmly pace on, and are neither diverted by difficulties nor attracted by every casual appearance of temporary pleasure. This observation is fully verified by the restless disposition displayed in the character of the individual who forms the subject of the following sketch.

Will Ramble, on quitting his studies, at the age of eighteen, was taken into the counting-house of a West-Indian merchant. His relations augured well to his success in commerce, from his known talents and activity. In any situation he might have shone; but he chose rather to dazzle for a moment, than to preserve a clear and steady light. He became master of all the routine of the counting-house in less than twelve months, and at the same time was tired of its employ.

Why, thought our hero, should he be longer confined to ledgers and waste-books? Here he had nothing more to learn. His solicitation to be admitted to take a trading voyage for the benefit of his employer, overcame both the merchant and his own relations. He was soon equipped, and set sail for the West Indies, in raptures at the idea of seeing the world. A storm, however, which he had to encounter before clearing the channel, gave him no very favourable opinion of the felicity of a sailor's life; but the storm vanished, and with it, his sense of danger and uneasiness. The remainder of the voyage was barren of occurrences. He landed in due time on the island of Jamaica, to which the vessel was

bound ; and in consequence of his eagerness to visit the new scenes which presented themselves, his hurry, and his neglect of proper precautions, he soon fell sick of the endemial fever of the West Indies, and with difficulty escaped the grave. Our adventurer now began to reflect on his imprudence, regretted his having left the counting-house to encounter needless dangers, and began to form resolutions of checking his natural propensity for change. The vow formed in illness and under restraint, is seldom observed when health returns. Young Ramble felt all the vagaries of his natural disposition as soon as he recovered. He made himself speedily acquainted with the management of sugar plantations, and with the West-India trade in general. But as he possessed a heart of melting benevolence, the task-master met with his unqualified detestation—the situation of the slave awakened his most indignant feelings.

He soon became disgusted with a traffic, in which blood was shed without pity, and whips were the reward of toil. He saw the ship freighted with pleasure, and bade adieu to these islands without regret. He had a pleasant voyage, returned full of information, and had obtained the credit of prudent and dexterous management ; but he was sick of what he had seen ; and for once, goodness of principle united with versatility of disposition to induce him to relinquish this branch of commerce at least. But there were numerous other avenues to wealth in the mercantile profession ! Had not our hero been tired of the whole, he might have selected parts, that would have suited almost any taste, and gratified the principles of any mind.

For some time, however, he had set his heart on being a soldier. When his connexions found that his resolution in this respect could not be shaken, they procured a liberation from his original engagements, and purchased a pair of colours for him. He joined his regiment, which was quartered in the country, strutted in a laced coat and cockade, and thought himself the happiest fellow alive. So he was for a few weeks ; but here he found that he had little to learn, and less to practise, and his mind revolted at the idea of quiet ; he found it necessary to be doing something, and in conformity to this principle, he exchanged into a regiment, just about to sail for the East Indies.

A new scene, and a new quarter of the globe, again pleased and attracted his fancy. He anticipated the greatest felicity from his new change ; but fortune determined otherwise. The ship in which he had embarked, was wrecked on the Maldivia Islands. He singly preserved life by swimming ; but could save few of those accommodations that render it delightful. As he hated idleness as much as he disliked any constant employ, he set about providing the means of subsistence with all possible diligence, ingratiated himself with the natives, and became a mighty favourite with their chief. Had not the thought of being cut off from polished society disturbed him, he might have been happy still. For a short space, he did not form any particular plan for effecting his deliverance. He, indeed, kept a good look-out for any ship that might pass ; but such a chance was rare. At last he bethought himself of attempting something. He persuaded the Maldivians that he could teach them to build ships. The bait took—in a few weeks the first vessel was constructed ; she was strong, but of rude formation ; and all were eager to see her launched, and to try her on the waves. Young Ramble selected the best mariners, as well as those who appeared friendly to his interest, to have the honour of this experiment. He had fortunately saved a compass, and other necessities from the wreck ; and had privately laid in a small stock of provisions. The vessel sailed to a miracle ; all were delighted with this nautic excursion ; and by degrees they lost sight of land. Now was the critical moment ! His associates

wished to return ; he distributed some liquors among them, and made a feint to tack about ; but the wind being pretty high, and blowing off the shore, this could not be effected. He veered on another tack with no better success, as he wished to be delivered. At length, no person, except himself, knew the direction of the shore they had left.

Night coming on, he steered by the compass, and kept his companions in good humour, by telling them there was no doubt of their landing next morning. In the mean while, he made the best of the wind and the time ; and as no one could presume to direct the course of the vessel but himself, all were fearful of interfering ; and on the third day he providentially landed near Cape Comorin.

From thence our hero undertook a long journey to Fort St. George, where he was soon replaced in his rank, and sent with a detachment against one of the country powers who had just revolted. Captain Ramble, as we shall now call him, behaved with abundant resolution, success crowned the endeavours of his country, and he was rapidly rising in his new profession ; when he once more became dissatisfied and disgusted with it, because he was confined to a garrison, while the range of the whole peninsula of India would scarcely have gratified his roving ambition.

As he had behaved with bravery, and evinced a fertility of resources on every emergency, he was allowed to sell out, though with concern for his loss ; and the very next day he entered on board of a ship bound to China, with no other view than to ascertain whether the Chinese women have smaller feet than the Europeans, from nature or from art, and to drink tea, as he termed it, at the fountain head.

He had no sooner arrived in China, than he wished to survey the country ; but he had nearly forfeited his life by the attempt. A country not to be seen, had no charms for Captain Ramble, and he returned in an India ship which was sailing for Europe, as wise as he went ; but with a very unfavourable opinion of Chinese hospitality, though he ought to have done justice to its policy. On reaching the Cape of Good Hope, he determined to proceed no further till he had visited the Hottentots, and ascertained some facts in their formation and natural history.

It would be endless to enumerate all his adventures in this quarter of the globe. Sometimes he was reduced to the greatest distress and danger ; but his ingenuity always brought him off. At last he landed in England, found his father was no more, and, in consequence, took possession of his patrimony.

It might have been supposed his adventures would now have terminated, and that he would have been happy in the enjoyment of that quiet which fortune allowed him to possess. No such thing : he had never made the tour of Europe ; and he was determined not to sit down as a country gentleman, till he had visited the continent. He soon reached Paris ; here he began to display his usual activity ; he could neither be idle, nor usefully employed. He began with uttering some speculative opinions, by the adoption of which, he conceived that the French government might be vastly improved, and the country made one of the most desirable in the world. For these, he was speedily rewarded with a lodging in a French prison. After a close confinement of two years, he was liberated ; but the hardships he had undergone ruined his health, and he died at Paris, in a few weeks after he had recovered his liberty.

The heedless career of Will Ramble will, it his hoped, caution others against giving way to a roving and unsettled turn of mind. He might have been happy, he might have been honoured in any situation,

had he stuck to it ; but he rendered himself miserable by a romantic search after he did not know what.

Never, on slight grounds, relinquish the station in which you are first placed. If you once deviate from the track intended for you, it is no easy matter to recover it. It is therefore wise to oppose the first irregular sallies of the mind. The road of life will be easy, when once you have obtained mastery over yourself.

Harvest Home.

“ Who has not seen the cheerful *Harvest Home*,
Enlivening the scorched fields, and greeting gay
The slow decline of Autumn ? All around
The yellow sheaves, catching the burning beam,
Glow golden lusted ? ”

Some curious ceremonies have been, and are still used in various parts of the kingdom at the conclusion of the harvest. The manner of celebrating Harvest Home in queen Elizabeth's time, is thus described by Paul Hentzner:—“ As we were returning to our inn, we happened to meet some country people celebrating harvest home : their last load of corn they crown with flowers ; having besides an image richly dressed, by which perhaps, in this classical age, they would signify *Ceres* ; this they keep moving about, while men and women, men and maid-servants riding through the streets in the cart, shout as loud as they can till they arrive at the barn.”—In Suffolk husbandry, the man who goes foremost through the harvest with the sickle or the scythe, is honoured with the title of “ *Lord*,” and at the *Horkey*, or harvest-home feast, collects what he can, for himself and brethren, from the farmers and visitors, to make a frolic afterwards, called “ the largess spending.” By way of returning thanks, they immediately leave the seat of festivity, and with a very long and repeated shout of “ largess.” seem to wish to make themselves heard by the people of surrounding farms, whilst the number of shouts is regulated by the sums given. Before they rejoin the company within, they play a number of pranks, and give themselves up to jollity. In Norfolk and Cambridgeshire, customs nearly similar still exist : in the latter county the following lines are used to celebrate Harvest-home :—

“ The last load is pitched, deck'd with many a bough,
And we lead it away to the homestead and mow ;
Hawkee, Hawkee, we cry, every man, woman, boy,
And join heart and voice in the full harvest joy ;
Hawkee, Hawkee, we cry, and our glad voices raise—
To the giver of All be all thanks and all praise.”

Modern Inventions.

A man, in this happy era, is really of no use whatever to himself. It is a principle on which every body, that is, *any body* acts, that no one should do any thing for himself, if he can procure another to do it for him. Accordingly, there is hardly the most simple performance in nature, for the more easy execution of which, an operator, or machine of some kind or other, is not employed or invented ; and a man who has had the misfortune to lose, or chooses not to use, any of his limbs or senses, may meet

with people ready to perform all their functions for him, from paring his nails to forming an opinion. No man cleans his own teeth who can afford to pay a dentist ; and hundreds get their livelihoods by shaving the chins and combing the hair of their neighbours ; many, indeed, *comb their neighbours' locks for nothing*. The powers of man, and the elements of nature even, are set aside, the use of limbs and air having been superseded by *steam*. In short, every thing is done by proxy—*death* not excepted, for are we not told that our soldiers and sailors *die for us* ? Marriage, in certain ranks, is on this footing. A prince marries by *proxy*, and sometimes lives for ever after, as if he thought all the obligations of wedlock were to be performed in a similar manner. A nobleman, it is true, will here take the trouble to officiate in the first instance in person, but there are plenty of cases to show, that nothing is further from his noble mind than the idea of continuing his slavery, while others can be found to take the labour off his hands. So numerous are the *royal roads* to every desideratum, and so averse is every *true gentleman* from doing any thing for himself, that it is to be dreaded, lest it should grow impolite to chew one's own victuals ; in which case, we (speaking for ourselves) should, most assuredly, be starved ; for, though we may permit others to think, and spend our money for us, we could not stomach an attempt to assist us in the masticating way. But, be it remembered, we only speak for ourselves ; we are aware that there are great numbers who, not getting their share of Heaven's provision, may be said to submit to have their food eat for them.

Appetite.

Though appetite for food be the most certain indication that nature requires a supply, yet, when irregular, it ought never to be indulged beyond a moderate extent. By slow eating, the stomach suffers a very gradual distention, and the food has sufficient time to be duly prepared by mastication, or chewing in the mouth ; and he who observes this simple rule, will feel himself satisfied, only after he has received a due proportion of aliment ; whilst he who swallows his food too quickly, and before it is perfectly chewed, will be apt to imagine he has eaten enough, when the unmasticated provisions merely press on the sides of the stomach ; the consequence is, that hunger will soon return.—Those who take more exercise in winter than in summer, can also digest more food. But as individuals, leading a sedentary life, usually suffer in winter from a bad state of digestion, owing to a want of exercise, they ought at such seasons to be more sparing of aliment.

Choice of Company.

Could the records of destruction be searched into, how many would date their ruin from bad company. Youth has seldom courage enough to venture upon gross sin alone. It is example, entreaty, false shame, which aid the temptation, and give it power to force the unstable mind. Never, therefore, go where you suspect such dangerous society ; suspicion has always something on which it is founded. Never go a second time where you have perceived attempts made to seduce you to evil. Do not dare upon the strength of your resolution, nor even upon the goodness of your

principles. There are who have cast down many wounded, and even strong men have been slain ; do not venture the unequal contest.

Powerful, though not equally so, is the prevalence of good example. Seek its friendly aid. That course of life which may in theory seem unattainable, will, when reduced to practice before your eyes, be acknowledged within reach, may be attempted, and then will be gained. Aid your rising principles, by this needed, this efficient buttress. Important indeed will it be to you, should you thus obtain knowledge of what is right.

Economy of Time.

Alfred the Great was one of the wisest, the best, and most beneficent monarchs that ever swayed the sceptre of England ; and his example is highly memorable. Every hour of his life had its peculiar allotted business. He divided the day and night into three portions, of eight hours each ; and though much afflicted with a very painful disorder, he assigned only eight hours to sleep, meals, and exercise ; devoting the remaining sixteen, one half to reading, writing, and prayer, and the other to public business. So sensible was this great man that time was not a trifle to be dissipated, but a rich talent intrusted to him, for which he was accountable to the Great Dispenser of it !

We are told by historians, that Queen Elizabeth, except when engaged by public or domestic affairs, and the exercises necessary for the preservation of her health and spirits, was always employed either in reading or writing, in translating from other authors, or in compositions of her own.

Among the ancient Indians there were a set of men called gymnosophists, who had a great aversion to sloth and idleness. When the tables were spread for their repast, the assembling youths were asked by their masters in what useful task they had been employed from the hour of sun-rise. One perhaps represented himself as having been an arbitrator, and succeeded by his prudent management in composing a difference between friends. A second had been paying obedience to his parents' commands. A third had made some discovery by his own application, or learned something by another's instruction. But he who had done nothing to deserve a dinner, was turned out of doors without one, and obliged to work while the others enjoyed the fruits of their application.

Select Thoughts.

Great men are speedily taxed with small faults, as the most precious stuffs are often rejected for the slightest blemishes.

A drop of wisdom is preferable to a ton of riches.

The gradual unfolding of the human mind while in a state of childhood, is similar to that of a plant expanding into maturity. The plant is liable to make too rapid a progress under the influence of an unclouded sun ; or to be nipt in its growth by the inclemency of a rigid season. So that mind which is fostered by an overacted tenderness, expands itself too fast for the judgment to strengthen its exertions ; or if too much checked by disappointment and adversity, is cramped in its progress to maturity and perfection.

The resentment of a poor man is like the efforts of a harmless insect, to sting ; it may get him crushed, but cannot defend him.

Minuteness in Natural History.

Linnaeus, in 1778, indicated about 8,000 species of plants. M. Decandolle now describes 40,000, and within a few years they will doubtless exceed 50,000. Buffon estimated the number of quadrupeds at about 300. M. Demarets has enumerated above 700, and he is far from considering this last complete. M. de Lacapède wrote many years ago the history of all the known species of fish; the whole did not amount to 1,500. The French king's cabinet alone has now above 2,500, which, says M. Cuvier, are but a small proportion of those which the seas and rivers would furnish. We no longer venture to fix numbers for the birds and reptiles; the cabinets are crowded with new species which require to be classed. Above all, we are confounded at the continually increasing number of insects; it is by thousands that travellers bring them from the hot climates; the cabinet of the king of France contains above 25,000 species, and there are at least as many more in the various cabinets of Europe. The work of M. Strassus, on the May-bug, has shown that this little body, of an inch in length, has 306 hard pieces, serving as envelopes, 494 muscles, 24 pair of nerves, and 48 pair of tracheæ.

New Charades.

1.

My *first* in awful majesty extends
From shore to shore, and earth's extremest ends.
Most parents view my *next* with fond regard;
With pride they rear them, and with care they guard.
O'er the wide year my *third* in power presides,
Notes its great changes, and their influence guides.

2.

My *first* in valorous breasts excites delight,
But fill's the coward's bosom with affright.
My *second* shields, and hides from our survey
The lawless ruffian and the beast of prey.
My *third* with various powers is endued,
In posts of trust to guard the public good.

3.

My *first* with modest, downcast look appears,
Trembling 'twixt eager hopes and anxious fears.
My *next* near sovereigns takes his stately stand,
Tho' in hotels he lends a menial hand.
My *third* and *first* unite by hand and heart
In sacred bonds, which death alone should part,—
In bonds of bliss, exempt from sinful stains,
Which Nature sanctions, and which God ordains.

4.

Devoid of my *first*, how imperfect the head;
In my *second* what myriads are nurtured and fed!
But lest you my *whole* should so easily smoke,
I will only just say, that 'tis really no joke.

POETRY.

The Song of Harvest.

Spring and Summer both are fair,
Both may boast their flowerets' dye;
Both may boast their balmy air,
And their cloudless azure sky.

Spring may boast her blossom'd boughs,
Waving in the vernal gale,
And her songster's warbled vows
Echoing down each peaceful vale.

Summer may her rose expand,
And her early fruit display,
And call forth the jocund band,
To spread around the fragrant hay:

But, though fair the blossoms blow,
The brow of blooming May to deck,
And the moisten'd fruit may grow,
Summer's fervid thirst to check;

Vie they with the bounteous store
That the teeming fields supply,
When—the golden Harvest o'er—
Arise the shouts of grateful joy?

Mine's the treasure of the bee,
For me the luscious dew she blends;
Mine the produce of each tree
That with its weight o'erloaded bends!

Mine's the calm, still, tranquil day,
Suited to the Poet's dream,
Whilst the fading woods display
A deep, rich, mellow changing gleam.

Mine's that bright majestic Moon,
That spreads around her lengthen'd light,
As though she fear'd to close too soon
The pleasures of the Harvest night!

Then come, ye sportive Elves! who love
Beneath her silver beams to glide;
Come, come, ripe Autumn's bounty prove,
The treasures of her festive tide!

The Harvest Moon.

Hail, Queen of Heav'n ! amidst the seven
 Thy soft, bright lamp is seen ;
 In glory dight, thy streaming light
 Floats through the sky serene.

Thou sitt'st alone ; a pearly zone
 Begirts thy radiant car ;
 Thy lovely crest, in splendor drest,
 Has hid each radiant star.

O'er all the plains deep silence reigns,
 And hush'd are Ocean's streams ;
 No leaf is stirr'd, no voice is heard,
 Except the owlet's screams.

Fair eye of Night ! thou guid'st aright
 The sailor's watery way ;
 The traveller's road is safely trod
 'Neath thy soft beaming ray.

Thee, Harvest-Moon ! the farmer soon
 Shall with new praise adore,
 As home he hies, and bears the prize
 Of Autumn's golden store.

Dales, hills, and woods, and streams and floods,
 Are bath'd in living sheen ;
 The lonely bower, the antique tower,
 Reflect the quivering gleam.

C. C.

WEEKLY ALMANACK.

SEPTEMBER, 10 TO 16.

SATURDAY, 10.—High water, aftern. 16 min. p. 12.—Sun rises 31 min. p. 5, sets 29 min. p. 6.

SUNDAY, 11.—Fifteenth Sunday after Trinity.—High water, morn. 46 min. p. 12 ; aftern. 15 min. p. 1.—Sun rises 33 min. p. 5, sets 27 min. p. 6.

MONDAY, 12.—New Moon 3 in aftern.—High water, morn. 42 min. p. 1 ; aftern. 10 min. p. 2.—Sun rises 35 min. p. 5, sets 25 min. p. 6.

TUESDAY, 13.—High water, morn. 33 min. p. 2 ; aftern. 57 min. p. 2.—Sun rises 37 min. p. 5, sets 23 min. p. 6.

WEDNESDAY, 14.—Holy Cross : this festival was first observed in the year 615.—High water, morn. 16 min. p. 3 ; aftern. 34 min. p. 3.—Sun rises 39 min. p. 5, sets 21 min. p. 6.

THURSDAY, 15.—High water, morn. 51 min. p. 3 ; aftern. 3 min. p. 4.—Sun rises 41 min. p. 5, sets 19 min. p. 6.

FRIDAY, 16.—High water, morn. 31 min. p. 4 ; aftern. 54 min. p. 4.—Sun rises 43 min. p. 5, sets 17 min. p. 6.

THE
Housekeeper's Magazine,

AND

FAMILY ECONOMIST:

DOMESTIC ECONOMY.

Advice to Cooks.

ON your first coming into a family, lose no time in immediately getting into the good graces of your fellow-servants, that you may learn from them the customs of the kitchen, and the various rules and orders of the house. Take care to be on good terms with the servant who waits at table; you may make use of him as your centinel, to inform you how your work has pleased in the parlour, and by his report you may be enabled in some measure to rectify any mistake; but request the favour of an interview with your master or mistress; *depend as little as possible upon second-hand opinions*; judge of your employers from *your own* observations, and *their* behaviour to *you*; not from any idle reports from the other servants, who, if your master or mistress inadvertently drop a word in your praise, will immediately take alarm, and fearing your being more in favour than themselves, will seldom stick at trifles to prevent it, by pretending to take a prodigious liking to you, and poisoning your mind in such a manner as to destroy all your confidence in your employers, and if they do not immediately succeed in worrying you away, will take care that you have no comfort while you stay.

If you are a good cook, and have tolerably fair play, you will soon become a favourite domestic, if your master is a man of *taste*; but never boast of his approbation, for in proportion as they think you rise in his estimation, you will excite all the tricks that envy, hatred, and malice, and all uncharitableness, can suggest to your fellow-servants; every one of whom, if less diligent, or less favoured than yourself, will be your enemy. But while we warn you against making others your enemy, we must caution you also to take care that you do not yourself become your own and greatest enemy. "Favourites are never in greater danger of falling, than when in the greatest favour," which often begets a careless inattention to the commands of their employers, and insolent overbearance to their equals; a gradual neglect of duty, and a corresponding forfeiture of that regard, which can only be preserved by the means which gained it.

If your employers are so pleased with your conduct as to treat you as a friend rather than a servant, do not let their kindness excite your self-

conceit, so as to make you for a moment forget you are one. Condescension even to a proveb produces contempt, in inconsiderate minds, and to such the very means which benevolence takes to cherish attention to duty, becomes the cause of the evil you wished to prevent.

To be an agreeable companion in the kitchen, without compromising your duty to your patrons in the parlour, requires no small portion of good sense and good nature; in a word, you must "do as you would be done by."

Refrain from defamation, for there is no vice more detestable: those who assault the reputation of their benefactors, and "rob you of that which nought enriches them," would even destroy your life, if they could do it with equal impunity.—*A faithful servant* will not only never speak disrespectfully to her employers, but will not hear disrespectful words said of them.

Let your character be remarkable for industry and moderation; your manners and deportment, for modesty and humility; and your dress distinguished for simplicity, frugality, and neatness: if you outshine your companions in finery, you will most inevitably excite their envy, and make them your enemies.—Be careful to *do every thing at the proper time: keep every thing in its proper place: use every thing for its proper purpose.* Never think any part of your business too trifling to be well done, and eagerly embrace every opportunity of learning any thing which may be useful to yourself, or of doing any thing which may benefit others.

Do not throw yourself out of a good place for a slight affront. Come when you are called, and do what you are bid. Place yourself in your master's situation, and then, consider what you would expect from him, if he were in yours. Although there may be "more places than parish-churches," remember it is not very easy to find out many more good ones.

If your employers are hasty, and have scolded without reason, bear it patiently; they will soon see their error, and be happy to make you amends. Muttering on leaving the room, or slamming the door after you, is as bad as an impertinent reply; it is, in fact, showing that you would be impertinent if you dared.

As it is impossible that you can please the palates of your employers till you have learned their taste, apply direct to them, and beg of them to explain to you, as fully as possible, how they like their victuals dressed—whether much or little done? Of what complexion they wish the roasts, of a gold colour, or well browned, and if they like them frothed? Do they like soups or sauces thick or thin, or white or brown, clean or full in the mouth? What accompaniments they are partial to? What flavours they fancy? especially of spice and herbs.

Receive as *the highest testimonies* of your employer's regard, whatever observations they may make on your work; such admonitions are the most *unequivocal proofs* of their desire to make you thoroughly understand their taste, and their wish to retain you in their service, or they would not take the trouble to teach you.

Enter into all their plans of economy, and endeavour to make the most of every thing, as well for your own honour, as your master's profit; take care that the meat which is to make its appearance again in the parlour, is handsomely cut with a sharp knife, and put on a clean dish; take care of the *gravy* which is left; it will save many pounds of meat in making sauce for *hashes, poultry*, and many little dishes. Many things may be re-dressed, in a different form from that in which they were first served, and improve the appearance of the table, without increasing the expense of it.

Have the dust, &c. removed regularly once in a fortnight, and have

your kitchen chimney swept once a month; many good dinners have been spoiled, and many houses burnt down by the soot falling: the best security against this is, for the cook to have a long birch broom, and every morning brush down all the soot within reach of it. Give notice to your employers when the contents of your coal-cellar are diminished to a chaldron.

In those houses where the cook enjoys the confidence of her employer so much as to be intrusted with the care of the store-room, which is not very common, she *should keep an exact account of every thing as it comes in*, and insist upon the *weight and price* being fixed to every article she purchases, and occasionally will (and it may not be amiss to jocosely drop a hint to those who supply them, that she does) *re-weigh* them, for her own satisfaction, as well as that of her employer; and will not trust the key of this room to any one. She will also keep an account of every thing she takes from it, and manage with as much consideration and frugality as if it was her own property she was using, endeavouring to disprove the adage, that "plenty makes waste," and remembering, that "wilful waste makes woeful want."

The honesty of a cook must be above all suspicion; she must obtain, and (in spite of the numberless temptations, &c. that daily offer to bend her from it), preserve a character of spotless integrity, and useful industry, remembering, that it is the fair price of independence, which all wish for, but none without it can hope for: only a fool or a madman will be so silly or so crazy as to expect to reap, where he has been too idle to sow.

When the weather or season is very unfavourable for keeping meat, &c. give your butcher the choice of sending that which is in the best order for dressing, *i. e.* either ribs or sir-loin of beef; or leg, loin, or neck of mutton, &c. Meat in which you can detect the slightest trace of putrescency, has reached its highest degree of tenderness, and should be dressed without delay; but before this period, which in some kinds of meat is offensive, the due degree of inteneration may be ascertained, by its yielding readily to the pressure of the finger, and by its opposing little resistance to an attempt to bind the joint.

Although we strongly recommend that animal food should be hung up in the open air till its fibres have lost some degree of their toughness, yet, let us be clearly understood also to warn you, that if kept till it loses its natural sweetness, it is as detrimental to health, as it is disagreeable to the smell and taste. In very cold weather bring your meat, poultry, &c. into the kitchen early in the morning; if you roast, boil, or stew it ever so gently and ever so long, if it be frozen, it will continue tough and unchewable. Without very watchful attention to this, the most skilful cook in the world will get no credit, be she ever so careful in the management of her spit or her stewpan.

If you fear meat, &c. will not keep till the time it is wanted, par-roast or par-boil it; it will then keep a couple of days longer, when it may be dressed in the usual way, only it will be done in rather less time. Endeavour to avoid over-dressing roasts and boils, &c. and over-seasoning soups and sauces, with salt, pepper, &c.; it is a fault which cannot be mended. If your roasts, &c. are a little under-done, with the assistance of the stewpan, the gridiron, or the dutch-oven, you may soon rectify the mistake made, with the spit or the pot. If over-done, the best juices of the meat are evaporated, it will serve merely to distend the stomach, and if the sensation of hunger be removed, it is at the price of an indigestion.

Never undertake more work than you are quite certain you can do well;

and if you are ordered to prepare a larger dinner than you think you can send up with ease and neatness, or to dress any dish that you are not acquainted with, rather than run any risk of spoiling any thing (by one fault you may perhaps lose all your credit) request your employers to let you have some help. They will acquit you for pleading guilty of inability ; but if you make an attempt, and fail, they may vote it a capital offence.

Do not trust any part of your work to others, without carefully overlooking them ; whatever faults they commit, you will be censured for. If you have forgotten any article which is indispensable for the day's dinner, request your employers to send one of the other servants for it : the cook must never quit her post till her work is entirely finished.

Give your directions to your assistants, and begin your business early in the morning, or it will be impossible to have the dinner ready at the time it is ordered. To be half an hour after the time is such a frequent fault, that there is the more merit in being ready at the appointed hour. This is a difficult task, and in the best-regulated family, you can only be sure of your time by proper arrangements. Nothing can be done in perfection that must be done in a hurry ; therefore, if you wish the dinner to be sent up to please your master and mistress, and do credit to yourself, set a high value on your character for punctuality : this shows the establishment is orderly, is extremely gratifying to the master and his guests, and is most praiseworthy in the attendants.

Accidents incident to Children from Fire.

A child should never be left alone in any situation where he may be exposed to the destructive element of fire. We daily hear of children that have been burned to death, in consequence of their clothes having caught fire ; yet, it is surprising, that the frequency of these afflicting events does not possess persons with an idea of the most effectual methods of extinguishing the fire. In general, an attempt is made to tear off the burning clothes from the sufferer, which should never be done. The clothing, instead of being torn off, ought to be pressed close to the body, and whatever is at hand wrapped over it, so as to exclude the air, when the blaze will go out ; for it is the action of the air that keeps it alive, and increases the vehemence. A carpet, a table-cloth, a blanket, a cloth cloak, any close wrapper, will instantly extinguish it.

A gentleman of our acquaintance, who lately happened to come into an apartment where a girl was enveloped in flames, in consequence of her clothes having caught fire, had the presence of mind to take off his coat and wrap it round her : the judicious experiment had the desired effect.

A green baize cloth of a close texture, being woollen and very pliable, we would particularly recommend to those who can afford it, to have constantly at hand in every room where there is a fire ; and, as such an appendage is much in use, in the form of a neat covering for furniture, we presume it cannot be objected to as giving offence to the eye.

Semicircular irons, called *guards*, should be always fixed up round fire-places, to which children have access.

The accidents from scalding, are still more numerous. Children are in continual danger where victuals are cooking ; nothing hot should ever be left within a child's reach, otherwise he will very probably pull it over him ; in which case, before the clothes can be got off, he may be scalded to

death. Children are also apt to carry every thing to the mouth; and a very small quantity of any liquid, boiling hot, will occasion death, if taken into the stomach.

Plums.

Among the many impositions practised upon different articles, to render the sale of them more certain, also to enable a higher price to be gained, is one which, although not generally known, is too often practised upon stone fruit. Most persons who have a taste for plums, in consulting the eye as well as the taste, prefer those fruits which have the appearance of bloom upon them, although very often that bloom is nothing else but powder-blue, of the finest quality; for the genuine bloom upon plums lasts but a very few hours after they are plucked. The usual plan adopted to give the lasting appearance is as follows: a small quantity of gum is dissolved in a certain portion of water, which, after it has been well mixed, is rubbed over certain portions of the fruit; the prepared parts are then laid uppermost upon a board, and the blue, which is contained in a fine muslin bag, is then shaken over them to the extent which is necessary. Hence, most probably, arise those severe pains so common amongst those persons who are great eaters of this species of fruit.

COOKERY.

To fry a Turbot.—It must be a small turbot; cut it across, as if it were ribbed; when it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan; put into it some claret or white wine, nearly enough to cover it; an anchovy, some salt, nutmeg, and a little ginger; put in the fish, and let it stew till half the liquor is wasted; then take it out, and put in a piece of butter rolled in flour, and a lemon minced; let them simmer till of a proper thickness; rub a hot dish with a piece of shalot; lay the turbot in the dish, and pour the sauce over it.

To boil Carp.—Scale and draw it; save the blood; set on some water in a stew-pan, with vinegar, salt, and horse-radish; when it boils, put in the carp; if it is a good size, it will take nearly half an hour; let it boil gently. Take the blood, with some red wine, some good gravy, an onion or two chopped, a little whole pepper, a blade of mace, a nutmeg quartered; let all these stew together: thicken the sauce with butter rolled in flour; serve up the fish with the sauce poured over it; squeeze in some lemon-juice.

Crumpets.—Set two pounds of fine flour, with a little salt, before the fire, till quite warm; then mix it with warm milk and water till it is as stiff as you can stir it with a spoon; the milk and water should be as warm as you can bear your finger in it. Have ready three eggs well beaten, with three spoonfuls of very thick yeast; add a cup-full of the warm milk and water to the eggs and yeast, put them to the batter, and beat it all well together in a large pan or bowl; add as much milk and water as will make it into a thick batter; cover it close, and set it before the fire to rise; put a small portion of butter in a piece of thin muslin, tie it up, and rub it lightly over the iron hearth or frying-pan; pour on a sufficient quantity of batter at a time to make one crumpet; let it do

slowly, and it will be very light. Bake them all in the same way. They should not be brown, but of a fine pale yellow; when cold, toast and butter them; do not lay too many together.

Muffins.—Put a quartern of fine flour into a kneading-trough, mix a pint and a half of warm milk and water with a quarter of a pint of good yeast and a little salt; stir them together for a quarter of an hour; then strain the liquor into a quarter of a peck of fine flour; mix the dough well, and set it to rise for an hour; then roll it up with the hands; pull it into small pieces, roll them in the hands like balls, and lay a flannel over them while rolling up, to keep them warm; all the dough should be closely covered up the whole time. When all the dough is rolled into balls, the first that are made will be ready for baking. When they are spread out into the right form for muffins, lay them on tins, and bake them, and as the bottoms begin to change colour, turn them on the other side. A richer sort may be made by mixing a pound of flour with two eggs, two ounces of butter melted in half a pint of milk, and two or three table-spoonsful of yeast beaten well together. Let it stand two hours to rise, then bake the muffins in the usual way. Muffins should be pulled open, and never cut with a knife.

USEFUL RECEIPTS, &c.

To pot Venison.—Rub the venison with vinegar, if it is stale, and let it lie an hour. Then dry it with a cloth, and rub it all over with red wine. Season it with pepper, salt, and mace, and put it into an earthen pot or jar. Pour over it half a pint of red wine, and a pound of butter, and put it in the oven till it is quite tender. When it is done, pick it clean from the bones and skin, and beat it in a mortar, with the fat and gravy. If you find it not sufficiently seasoned, add more, and keep beating it till it is a fine paste. Then press it hard down into the pots, and pour clarified butter over it. The wine may be omitted if not approved.

Grape Wine.—Put three quarts of water to one quart of the juice of white grapes, and add three pounds and a half of lump-sugar to each gallon; boil the water first; put the sugar in before it is cold, so that it may dissolve; when cold, put in the juice; let it work together three days, which it will do of itself; then put it into the vessel; after a few days, stop it close; let it stand six or eight months according to the quantity; make it beer-measure.

Carraway Brandy.—Steep an ounce of carraway-seeds and six ounces of loaf-sugar in a quart of brandy; let it stand ten days, and then draw it off.

To take Mildew out of Linen.—Rub it well with soap; then scrape some fine chalk, and rub that also in the linen; lay it on the grass; as it dries, wet it a little, and it will come out after twice doing.

To make Gold.—Mr. Dittmer has published, in the *Hanoverian Magazine*, the following mixture of metals, invented by the privy counsellor, Dr. Hermstadt, which resembles gold, not only in colour, but in specific gravity, density, and ductility: Take sixteen *loth* (eight ounces) of virgin platina, seven *loth* of copper, and one of zinc equally pure; put them in a crucible, and cover them with powdered charcoal, until they are melted into a uniform mass.

To preserve Pictures from Decay.—To strengthen a decayed canvas, and to preserve sound canvas from decaying, it will be necessary to give the back of every picture two or three good thick coats of white lead. In pictures which may henceforth be produced, every painter should take care to have his canvas well backed with a strong coating of paint, previously to its being nailed to the frame, to secure it in every part from damp, mould, and mildew. In consequence of this precaution, his piece may be preserved one or two centuries longer than any other contemporary pictures whose backs are naked canvases.

MEDICINE.

Spermaceti Ointment.—Take a quarter of a pint of the best salad oil, a quarter of a pound of white wax, and half an ounce of spermaceti; melt these ingredients over a gentle fire, and keep them continually stirring until the ointment is quite cold.

Ointment of Marshmallows.—Take half a pound of marshmallow-roots; linseed and fennel-seeds, of each three ounces; bruise them, and boil them gently half an hour in a quart of water; then add two quarts of sweet oil; boil them together till the water is quite wasted; then strain off the oil, and add to it a pound of bees-wax, half a pound of yellow rosin, and two ounces of common turpentine; melt them together over a slow fire, and keep continually stirring till the ointment is quite cold.

A most excellent Receipt for sore Nipples.—Take of common diachylon four ounces; olive-oil, two ounces by measure; vinegar, one ounce by measure; boil them together over a gentle fire; keep them continually stirring till they are reduced to the consistence of an ointment. The above will not hurt the child. We would also recommend that a piece of veal caul be kept constantly over the nipples, as, in all cases, it will be found extremely beneficial.

HUSBANDRY, RURAL ECONOMY, &c.

To cultivate Wheat.

On soils really calculated for wheat, though in different degrees, summer-fallow is the first and leading step to gain a good crop or crops of that grain. The first furrow should be given before winter, or as early as the other operations of the farm will admit; and every attention should be used to go as deep as possible; for it rarely happens that any of the succeeding furrows exceed the first one in that respect. The number of after-ploughings must be regulated by the condition of the ground and the state of the weather; but in general, it may be observed, that ploughing in length and across, alternately, is the way by which the ground will be most completely cut, and the intention of fallowing accomplished.

Varieties of Seed.—Wheat may be classed under two principal divisions, though each of these admits of several subdivisions. The first is composed of all the varieties of red wheat. The second division comprehends the

whole varieties of white wheat, which again may be arranged under two distinct heads, namely, thick chaffed and thin chaffed. The thick chaffed varieties were formerly in greatest repute, generally yielding the whitest and finest flour, and, in dry seasons, not inferior in produce to the other; but since 1799, when the disease called mildew, to which they are constitutionally predisposed, raged so extensively, they have gradually been going out of fashion. The thin chaffed wheats are a hardy class, and seldom mildewed, unless the weather be particularly inimical during the stages of blossoming, filling, and ripening, though some of them are rather better qualified to resist that destructive disorder than others. In 1799, few thin chaffed wheats were seriously injured; and instances were not wanting to show, that an acre of them, with respect to value, exceeded an acre of thick chaffed wheat, quantity and quality considered, not less than 50% per cent. Since that time, therefore, their culture has rapidly increased; and to this circumstance may, in a great measure, be attributed the high character which thin chaffed wheats now bear.

Method of Sowing.—Sowing in the broad-cast way, may be said to be the mode universally practised. Upon well prepared lands, if the seed be distributed equally, it can scarcely be sown too thin; perhaps two bushels per acre are sufficient; for the heaviest crops at autumn are rarely those which show the most vigorous appearance through the winter months. Bean stubbles require more seed than summer-fallows, because the roughness of their surface prevents such an equal distribution; and clover leas ought to be still thicker sown than bean stubbles. Thin sowing in spring ought not to be practised, otherwise the crop will be late, and imperfectly ripened. No more harrowing should be given to fields that have been fallowed, than what is necessary to cover the seed, and level the surface sufficiently. Ground which is to lie in a broken down state through the winter, suffers severely when an excessive harrowing is given, especially if it is incumbent on a close bottom; though, as to the quantity necessary, none can give an opinion, except those who are personally present.

To prevent Mildew in Wheat.—Dissolve three ounces and two drachms of sulphate of copper, copperas, or blue vitriol, in three gallons and three quarts, wine measure, of cold water, for every three bushels of grain that is to be prepared. Into another vessel capable of containing from fifty-three to seventy-nine wine gallons, throw from three to four Winchester bushels of wheat, into which the prepared liquid is poured, until it rises five or six inches above the corn. Stir it thoroughly; and carefully remove all that swims on the surface. After it has remained half an hour in the preparation, throw the wheat into a basket that will allow the water to escape, but not the grain. It ought then to be immediately washed in rain, or pure water, which will prevent any risk of its injuring the germ; and afterwards the seed ought to be dried before it is sown. It may be preserved in this shape for months.

To prevent the Smut in Wheat.—Liming the seed by immersion is recommended by a French writer, as the only preventive warranted by science and sanctioned by experience, and the following is given as the method in which the process is best performed: To destroy the gems of the blight, in $4\frac{1}{2}$ bushels, or 256 pounds of corn, about six or seven gallons of water must be used, as grain may be more or less dry, and from thirty-five to forty-two ounces avoirdupoise of quick lime, according as it may be more or less caustic, and according as the seed may have more or less of the

blight. Boil part of the water, black the lime with it, and then add the rest. When joined, the heat of the water should be such, that the hand can with difficulty bear it. Pour the lime-water upon the corn placed in a tub, stirring it incessantly, first with a stick, and afterwards with a shovel. The liquid should, at first, cover the wheat, three or four fingers breadth; it will soon be absorbed by the grain. In this state let it remain covered over for twenty-four hours, but turn it over five or six times during the day. Such parts of the liquor as will drain off, may then be separated, when the corn, after standing a few hours, in order that it may run freely out of the hand, may be sown. If not intended to be used immediately, the limed wheat should be put in a heap, and moved once or twice a day till dry. Experience has proved that limed grain germinates sooner than unlimed; and as it carries with it moisture sufficient to develop the embryo, the seed will not suffer for want of rain; insects will not attack it, the acrid taste of the lime being offensive to them; and as every grain germinates, a less quantity is requisite. In fact, the grain being swelled, the sower filling his hand as usual, will, when he has sown sixty-five handfuls of limed corn, have, in reality, only used fifty-two. As blighted grains preserve, for a long time, the power of germinating, the careful farmer, whose grain has been touched, should carefully sweep out the crevices in the walls, and cracks in the floors of his barn, and take great pains to clean them thoroughly.

Another Method.—A tub is used that has a hole at the bottom, for a spigot and faucet, fixed in a wisp of straw, to prevent any small pieces of lime passing (as in brewing); to seventy gallons of water, add a corn-bushel of unslaked lime; stir it well till the whole is mixed; let it stand thirty hours; run it off into another tub as clear as possible (as practised in beer); add forty-two pounds of salt, which, with stirring, will soon dissolve; this is a proper pickle for bruining and liming seed-wheat without any obstacle, and greatly facilitates the drilling. Steep the wheat in a broad-bottomed basket, twenty-four inches diameter, and twenty inches deep, running in the grain gradually in small quantities, from ten to twelve gallons: stirring the same. What floats, skim off, and do not sow; then draw up the basket, to drain the pickle, for a few minutes; this may be performed in half an hour, and when sufficiently pickled, proceed as before. The wheat will be fit for sowing in twenty-four hours, if required; but for drilling, two hours pickled will be best, and prepared four or five days before.

Mr. Henderson's Method of Preventing Smut in Wheat.—Take of the best soft green soap made from fish-oil, one pound, and of scalding water, four gallons. Put the soap into a glazed vessel, with a small portion of the water; continue stirring it, and add the water as it dissolves, till the whole is a perfect ley. It should be used about 90 deg. of Fahrenheit's thermometer, or new-milk heat. Put the wheat into a tub, and pour on it a quantity of the liquor, sufficient to cover it completely, and throw a blanket over it to preserve the heat. Stir it every ten minutes, and take off the scum. When it has remained in this manner for an hour, drain the liquor from the wheat through a sieve, or let the tub be furnished with a drain bottom, like a brewing vat. Let the liquor which was drawn off stand a few minutes to subside, and then pour it off the sediment. Repeat the operation till the whole quantity is steeped; only observe to add, each time, as much hot ley as was absorbed by the former steeping. Dry the wheat with quick lime, and sow as soon as convenient. It will keep ten days after steeping, but should be spread thin on a dry floor. Three

pounds of soap, and twelve gallons of water, will steep half a boll of wheat. If a tub with a drain-bottom is used, such as a hogshead, with a spigot to draw off the ley, four ounces of soap, and one gallon of water scalding hot, will preserve a stock of warm ley sufficient for any quantity of wheat; and, allowing five minutes for draining, five bolls may be done in eleven hours. The operation should be performed in a clean place, at a distance from barns and granaries, the roofs of which may be observed hanging full of smut. The refuse of smutted wheat should be buried deep in the earth, and not thrown to the dunghill, from which it would be conveyed to the field.

To cure the Yellows, or Jaundice in Neat Cattle.

As soon as this disease makes its first appearance, it may, for the most part, be removed by administering the following drink: Reduce to powder cummin seeds, anniseeds, and turmeric root, each two ounces; grains of paradise, and salt of tartar, each one ounce. Now slice one ounce of the Castile soap, and mix it with two ounces of treacle; put the whole into a pitcher, then pour a quart of boiling ale upon the ingredients, and cover them down till new-milk warm, then give the drink. It will often be proper to repeat this, two or three times, every other day, or oftener if required. If the beast be in good condition, take away from two to three quarts of blood; but the animal should not be turned out after bleeding that day, nor at night, but the morning following it may go to its pasture as usual. After this has had the desired effect, let the following be given: Take of balsam of copaiva, one ounce; salt of tartar, one ounce; Castile soap, two ounces: beat them together in a marble mortar, and add of valerian root, in powder, two ounces; ginger root and Peruvian bark, in powder, each one ounce; treacle, two ounces: mix for one drink. Let this drink be given in a quart of warm gruel, and repeated if necessary every other day. It will be proper to keep the body sufficiently open through every stage of the disease; for if costiveness be permitted, the fever will increase, and if not timely removed, the disorder will terminate fatally.

Distemper in Dogs.

The following prescriptions are each about a dose for a full-grown pointer: they must, of course, be increased or diminished in proportion to the size and strength of the dog: Take of opium, 3 grains; emetic tartar (an invaluable medicine) 5 grains: to be given at night: repeat the dose, every third night, till the dog is recovered, taking care to keep him in a warm place, and always fed with a warm liquid diet, such as broth, gruel, &c. If the nostrils should discharge, have them washed, or syringed, twice a day, with a lotion of alum, or sugar of lead, putting about half an ounce of either to a pint of water. *For a half-grown Pointer*, take of jalap powder, 25 grains; calomel, 5 grains: make into a pill with a little gum-water. *For a full-grown Pointer*, take of jalap powder, 30 grains; calomel, 8 grains: mix as above. One of these doses, mixed with butter, or in a small piece of meat, should be given to the dog every morning, on an empty stomach. The food should be light, and easy to digest; and the lotion, if required, for the nostrils, should be observed here, as before mentioned.

VARIETIES.

The Lace-Maker.

THE origin of the art of lace-making cannot be distinctly traced ; by some it has been supposed to be the same as that which is called in Latin authors, the Phrygian art ; but this, probably, consisted rather in needle-work, than in that sort of netting used in the making of bone-lace. Borders sewed upon cloths and tapestry, which are mentioned by ancient writers, were a kind of lace worked with a needle : this lace is undoubtedly of much older date than that made by netting. Of the former kind, much is still extant among old church-furniture, which was probably the work of nuns, or ladies of fortune, who devoted their time to the business, on religious motives. But if it had been manufactured as an article of commerce, something more would have been found concerning it in contemporary authors.

A lace manufactory was established in Paris, under the auspices of the celebrated Colbert, in the year 1666 ; but this was done by the needle, and was similar to what is called point.

The Germans, however, claim the honour of having invented the art of lace-making by means of the cushion and bobbins : they ascribe the invention to Barbara, the wife of Christopher Uttman, who died about the year 1575. At this period the mines in Germany were become much less productive than they had been for centuries ; the wives and daughters, therefore, of the miners, were induced to turn their hands to the making of lace, which, owing to the low price of labour, they were enabled to sell so cheap, that it became fashionable, in opposition to the Italian lace worked with the needle, and even supplanted it in commerce.

The best laces are now made at Mecklin, Brussels, Ghent, Antwerp, and Valenciennes, which still enrich the country around, and induce the farmers to cultivate flax on the poorest soils. In France, lace was made, formerly, in large quantities, in the convents.

In our own country the manufacture of lace is carried on to a greater extent and perfection in Buckinghamshire, than in any other part of the United Kingdom, particularly in the town and neighbourhood of Newport-Pagnel, which is a sort of mart for that article, and flourishes considerably by its means.

Lace is not woven, and of course it requires in the operation neither warp nor woof. It is made of silk, of thread, or cotton, which is wound on little bobbins made of bone or ivory, about the thickness of a skewer : hence the name bone-lace. The pattern to which the lace is made, is drawn on paper or parchment, pricked with pin-holes, and then put on a pad or cushion, which the woman holds on her knees. All the ends of the thread are first fastened together, and the lace-maker twists them variously over and under one another round the pins, which are stuck into the holes of the pattern : these pins they remove from one part to another, as their work goes on ; and by these means are produced that multiplicity of eyes, or openings, which give to lace the desired figures.

For this operation, much art and ingenuity are not necessary ; it is, however, very tedious work ; and when the thread is fine, and the pattern full and complex, it requires a degree of attention which can be rarely expected in persons of easy circumstances.

Lace-making is, therefore, consigned to the hands of indigent women and young girls, who, by their skill and dexterity, raise the value of materials, originally worth little, to almost any sum. But the time required to accomplish this beautiful manufacture, is always in proportion to the value of the work ; so that, after all, little money is earned in the business.

This is the usual method in which lace has been made in this country, as well as on the continent ; but, within these few years, a considerable revolution in the manufacture of lace has taken place.

Cotton has been spun of so neat and fine a texture, that the use of it even in the making of bone-lace, has completely, in England, superseded the use of flax ; and great quantities of cotton finely spun, are exported continually for the making of lace abroad, although we are not prepared to say that, on the Continent, cotton has wholly superseded the use of flax.

But a more important alteration has taken place in lace-making, by substituting the loom : at Nottingham, and some other places, is now manufactured a lace of finer quality, more even in its texture, and considerably more elegant in its appearance than any bone-lace whatever, and at about one-third the price of bone-lace.

This lace is made of two kinds : the coarsest is called Mecklin-net ; the other, bobbin-net, because it is woven by bobbins in some such way as the bone-lace is made, and for which, we believe, a patent was obtained. Not only lace, but veils, cloaks, and handkerchiefs, are made in this way, both of ilk and cotton : the only inconvenience attending this mode of manufactures is, that the figures in the lace must be fixed by hand after the lace is woven ; but, notwithstanding this defect, the introduction of this method has considerably reduced the demand for bone-lace.

All the laces made by the loom are, in the trade, contradistinguished by the name of British lace, particularly that made of black silk, a lace which has most unaccountably gone a good deal out of fashion.

Female Servants.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR :—I have been for a long time desirous of procuring that great, useful, obsolete, and extraordinary curiosity, a rough, plain, laborious, old-fashioned servant maid ; and, having in vain looked out for a specimen of this genus, either in town or country, for twenty years, have at last come to the resolution of applying to *The Housekeeper's Magazine*, and requesting, through the medium of its pages, such assistance as may enable me to obtain the object of my search. If a damsel of this description is not perchance to be found alive, I trust that some admirer of scarce productions in animal life, some lover of the antique, has preserved one in a glass case, or a butt of spirits, and if so, will perhaps be so obliging as to let me feast my eyes, and refresh my memory, by looking upon an object I begin to despair of ever beholding in that situation it was destined to fill.

In my boyish days, forty years ago, the race was common, and, alas ! like all common blessings, obtained little attention ; and, notwithstanding its self-evident value to all thinking people, the government of that day, occupied by the war with the colonies in the first place, and the improvement of its manufactures in the second, suffered this momentous subject to escape their attention : and this invaluable breed of domestic creatures

by degrees became so changed, distorted, deteriorated, and "lopt of their fair proportions," that at this time the very breed may, I fear, be considered as extinct.

I will now, Mr. Editor, endeavour to describe to you the persons and characteristics of those maidens in my father's family, whose persons and qualities have left such an impression on my senses, as to produce in me a perpetual desire of seeing similar successors in my own household. Betty Grubb, who filled the offices of cook, dairy-woman, laundress, and brewer, would at least make three of the modern damsels, who, with slender waists, chitty faces, and mincing steps, do me the honour to preside over rather than perform my household duties, under the appellation of the "ladies below." The proportion of bone and muscle in Betty was all honest stuff, got by hard working in early life, and neither adorned nor increased by any adventitious aids from flounces, frills, long-ruffled sleeves, or any other means by which your "little fumes of women" swell themselves into important personages. She had brawny arms, which were ever bare, save on Sundays, and she would have thought it disgraceful to have shown any white skin till past the elbows. Her face was deeply pitted with the small-pox, and embrowned by the weather, but her funny little black eyes, and her even white teeth (which either hard labour or good-humour perpetually exhibited) gave an expression of hilarity and good-humour to her countenance which I shall never forget; nor do I wonder that the miller fell in love with her, whilst she shared the toil of carrying his sacks of flour to the corn-chamber, taking one after another on her back, although I well remember my mother lamenting her loss, observing she had only lived with us seventeen years. My father observed, on this event, "it would be long ere the new cook would make him equally proud of his fine ale, would manage his cows so tenderly, or send him up dinners fit for a lord." But we young ones were delighted with the bustle of a wedding, and proud of making bridal presents, every one of which was valuable to a servant, who had welcomed eight of us into the world, loved us as fondly as if she had been our mother, and considered herself as the luckiest of women, for "she ne'er had changed nor wished to change her place;" had set out in life with fifty shillings wages, and actually risen, "all through madam's bounty," to five pounds ten a year.

Betty's labour did not end with her services; she had many children, and she worked for all, through rough and smooth, often compelled to look back on her toils in our family as the holiday season of her life. As she grew old, the children whom she had nurtured in industry, and inured to frugality, insisted on easing her labours; and that season which is the winter of life to others, was in her a mild autumn, and, between her wheel and her Bible (for we taught her to read whilst in our service), a constant attendance at church, and an occasional one to market, Betty, at 76, still lives contented, happy, and comparatively rich. She has a cup of tea and a glass of cowslip wine for her visitors, and, when she goes out, appears dressed in a handsome black, quilted, callimanco petticoat; a silky stuff gown of brown, shot with yellow; an Irish cloth apron, two yards wide, white as the driven snow, and a neat mob, plaited by her youngest daughter. She uses a walking-stick, to enable her to keep up with her old man, to whom she would talk if he could hear her; but since he cannot, Betty trots on contentedly, soliloquizing on the past and the future; sometimes, casting her eye towards the church-yard, she gives a sigh to the protectors of her youth, then smiles, looks upward, and inwardly exclaims, "Aye, Lord love 'em, they are gone first, but we shall all meet again—thanks to his mercy."

Dinah Cotton, our sole housemaid, had, in appearance, little affinity with her name, for there was certainly nothing soft about Dinah, save her heart, which I ever found kind and complaisant, although the many right-angles and sharp points in her tall, slender form, by no means indicated the yielding or tender. She was not, like Betty, pitted by the small pox; nevertheless the power of that complaint was clearly manifested about her chin, in various unseemly scars, which antedated the wrinkles of age, and gave her (together with her square elbow, sharp high shoulders, long narrow waist, and scrupulous neatness), even in early life the appellation of an old maid. In the diligent discharge of her duties, she was unrivalled, as ten well-swept rooms, and fourteen well-made beds, gave daily proof; to which might be added the numerous white frocks, clear-starched aprons, well-ironed shirts, and well-mangled table-linen, which owed their finished purity to her labours; and although, as time and care advanced, some little of life's vinegar might so far mingle in her composition, as occasionally to disturb the harsh serenity of her wooden-looking features, yet I can vouch for her ready forgiveness of many juvenile sins of a nature most likely to disturb her unruffled brow. Many a time has a wicked hound tramped over the newly whitened hall, and a wet shooting-jacket been thrown on a milk-white counterpane; fishing bags, with all their unclean accompaniments, have been laid on tables as bright as mirrors, and unscrapped shoes rested on polished fenders, without eliciting any mark of indignation beyond an exclamation of "What will my mistress say?" and the slightest word of apology (and who would not make it?) was ever more than sufficient, not only to atone for the evil, but also to insure increased service: the hound was not only forgiven, but patted; and the paraphernalia of the sportsman carefully prepared for a new occasion. Dinah, thou hadst a heart! and, in truth, I honour it.

Sally Grisbrook, the nursery-maid, concludes my catalogue of these domestic graces. Short, round, and of the barrel form, yet Sally was not too fat for the ceaseless activity required in her vocation; and if in her ruddy, open countenance, fewer traits of thoughtful duty were perceptible than in those of her fellow-servants, it arose from the circumstance of her whole nature being, as it were, one mass of glowing kindness. Love, in her, supplied all that care demanded, or skill suggested, so far as the nourishment, clothing, and health of her young charge were concerned; and child after child were taken to her breast with an entire devotedness of affection, which could not be exceeded by maternal solicitude, and is, in the gay and busy world, rarely equalled. It is true, that beyond the attentions due to early years, Sally did not carry her ideas far. She was a decided enemy to all coercive measures, and, considering every child as her own, appeared greatly to wonder how any other person could take the liberty to find fault with it; and all the sweetness of her temper, and the unwearied patience of her disposition, would suddenly turn to violent rage, which wasted itself in long fits of bitter weeping, on the most necessary chastisement of her darling. Ever the most meek and respectful of all the servants in her general manners, yet in these awful moments she forgot alike her natural timidity and her habitual humility, and it was even necessary for her affectionate fellow-servants to interpose their good offices, and prevent her from rushing into the parlour to upbraid the Squire for putting her dear Edward into the closet, or reproach Madam for her cruelty in refusing Caroline a new doll.

Sally did not give her hand to the gardener, till the last of the family was fit for boarding-school, at which period she sagely observed, "that she could then find time to attend to her own;" this trouble she was not

called to ; and, after continuing her office as a kind nurse to a cheerful old man, about fifteen years, on his demise, removed to the house of my eldest married sister, Mrs. D——, where, in a green old age, she enjoys the importance, the pleasure, without the fatigues, of her early life.

Let no father of a family, no master of a house, say, “ that the existence of the race I have described is immaterial, and its revival unnecessary.” The philosopher and moralist will, I am certain, agree with me, that in every form of civilized society, each class, profession, and trade, ought to be as perfect in itself, and as well regulated in its relations to the rest, as the natural imperfection of human institutions admits, otherwise the whole body will eventually suffer ; and, therefore, I wish to engage the attention of the wise, the industrious, and the considerate, to the subject, as one which concerns a considerable portion of society, from the wealthy merchant, whose riches and power render him the supporter of numbers, to the industrious artizan, whose family supplies the demand.

It appears to me highly necessary that all who have influence on this class, should, from their very cradles, impress upon them the necessity of understanding what is their own proper sphere, and its consequent claims ; that they are not called upon for gentility, but utility ; that a stylish dress and affected demeanor do not compensate for late rising, wasteful extravagance, indolent manners, and insolent looks, of all which evils I may daily complain, with the additional one of seeing my amiable and ailing wife neglected by the *bedizened* miss who is hired to wait upon her, in order that she may have time to captivate and ruin my son. In short, Mr. Editor, instead of sitting down in one's family with the feelings of an English gentleman, who deems his house his castle, his servants its defenders, and himself the general head and protector, he is now subjected to the wakeful irritation, the cold-blooded caution, inseparable from suspicion and disregard ; inseparable from the knowledge that they who eat his bread and share his purse, yet are indifferent to his person, negligent of his welfare, and ungrateful for his kindness.

In the hope that some person better able to discuss the subject, and apply the remedy, may be led by these remarks to investigate it, I remain yours, &c. &c.

JONATHAN OLDSTYLE.

A cursory Survey of Natural History.

As the traveller in setting out on a voyage of discovery takes his departure from his native land, and should, at least, before visiting regions more remote, first make himself a little acquainted with those nigh home ; we shall, previous to extending our researches to more distant bounds, first indulge ourselves with a cursory glance at what we may call the ground-floor of creation, and see what commodities are provided and laid up for the use of its inhabitants in

The internal Structure of the Earth.—In these dark and subterraneous magazines we find veins fraught with the richest metals ; from hence comes that which gives value to the monarch's crown, and weight to his sceptre ; which, formed into coins, gives energy and life to traffic, rewards the toils of labour, and puts it in the power of the affluent to warm the bosom of adversity, and make the widow and the orphan sing for joy ; or beaten out into an inconceivable thinness, is made to cover with a transcendant lustre some of the coarsest of nature's productions, and render them ornamental in the palaces of the great.

Here also is laid up the pale brightness of the silver, which, formed into a variety of domestic utensils, sets off with peculiar lustre the choicest dainties of the rich man's table; and here is found the ponderous lead, from which the cool and clean cistern is formed, as well as those convenient and safe aqueducts by which the useful element of water is conveyed into the very hearts of our dwellings. Here, too, are stores of copper and tin, by which sundry utensils formed of the former metal are rendered more safe and fit for use; and here do we find in profuse abundance mines whose contents, although they may not be reckoned of equal value, have been found to be more beneficial in their services to man than any of those already mentioned. Iron furnishes the mechanic, the artist, and the labourer with their most useful implements and tools; by iron the farmer is enabled to tear up the most stubborn soil; iron secures our dwellings from the midnight thief, and confines, by its massy bars, the disturber of our peace to his gloomy cell; by means of iron, the vessel tossed with the tempest is firmly attached to a place of safety, or prevented from being broken up by the raging elements, when overtaken by a storm in the midst of the watery waste.

In these dark vaults are also found that subtle insinuating metal (quick-silver, or mercury), which so much resembles a fluid; the uses of which, in philosophy and medicine, are so well known, as well as its importance in various arts and sciences.

From hence, also, are extracted a multitude of mineral salts and saline substances, together with a variety of sulphureous bodies. The astringent alum, the green borax, the volatile nitre, the blue vitriol of Hungary and Cyprus, the green of Germany and Italy, the shining bismuth, the glittering antimony, the brown-coloured cinnabar, the white chalk, have all an origin in these dark apartments, as also that truly valuable black inflammatory substance coal, which ministers to our comfort in the room, presents its services in the kitchen, assists the chemist and philosopher in their experiments, renders the work of the artist more easy, transforms the coarsest materials into transparency itself, by which means the light of day is admitted into our dwellings, while the cold inclemency of the weather is excluded; the astronomer is enabled to extend his researches to worlds before invisible to mortal eye, the naturalist to observe the minutiae of creation, and the feeble eyes of old age are furnished with new and invigorating powers. From hence, also, is derived that wonderful mineral, whose magnetic quality guides the mariner, with unerring precision, beyond the pillars of Hercules, and enables him to find his solitary way across the pathless deep.

Here, also, in these dark recesses are conveniently laid up a variety of strata of stones, and beds of fossils; and hence derive their origin a number of valuable jewels and transparent gems, as well as the firm and compact marble, the alabaster, the porphyry, and the hard pellucid flint.

Here are to be found those quarries of stones, from which are constructed secure and comfortable dwellings for man and beast; by which, the arms of the pier are strengthened to repel the surges of the sea, the rampart is raised above the basis nature had formed, our property secured from the depredations of intruders, the arched bridge thrown across the broad and rapid stream, and the stupendous aqueduct carried over the deep-sunk glen. Here, too, are deposited a variety of curious fossils and extraneous substances, which baffle the wisdom of the wise, and puzzle the reasoning of the naturalist to account for: and here are those vast layers or strata of earth, in all their variety, whose nature and uses are more apparent; where the vegetable kingdom derives its support and nutriment, the trees

of the forest spread their wide-extended roots, and the tender herb and flower of the field takes hold of the dust ; where the pliable worm forces itself quietly along, the mole finds its darksome way, the foxes have holes, and the coney burrow themselves. Here is that tough, tenacious species of earth which administers its services to man in such a variety of shapes, and acts as a substitute for other commodities in situations where nature has denied them. Are some in want of stones for building ? Clay, by undergoing a process, becomes firm and hard to withstand the most rigid blasts of winter. Are there no slate quarries in the neighbourhood ? Clay, in the shape of tiles, forms an excellent substitute. Are we in want of lead for pipes to convey our water from a distance ? Clay comes seasonably to our aid. In short, by this mean-looking, dirty, and despised substance, we are abundantly supplied with a great variety of utensils and vessels, neat in their structure, cleanly in the use, and though cheap in the purchase, extremely valuable in point of utility. Here are also commodiously lodged a variety of other useful earths, which it would encroach too much on our limits to attempt to enumerate. These, with an innumerable quantity of other useful and valuable materials, of which those we have mentioned may be considered as only a specimen, are safely locked up in this great storehouse of Nature, and the key given to Industry to take out and apply as necessity may require, or circumstances direct, and in the disposition of which we may be at a loss what most to admire, the bounty of our heavenly Father in thus so largely making provision for our numerous wants, or his wisdom in placing them at such convenient distances below the earth's surface, as neither to obstruct by their bulk the operations going on upon it, or to be beyond the reach of moderate labour when the necessities of man call aloud for their use.

How inconvenient would it have been, and what small space left for cultivation, had these useful layers of stone and lime, coal and clay, been promiscuously scattered about in our fields and vineyards, or piled up in uncouth, naked, and deformed masses without the slightest depth of soil for a covering ; and how inaccessible to human labour and ingenuity, or to what an expense of loss of time must man have been put in coming at them, had they been sunk miles instead of feet into the bowels of the earth. Reflecting upon these things, before going further in our researches, we have good reason to exclaim, in goodness, O Lord, as well as "in wisdom, hast Thou made them all."

(To be continued.)

On Instinct.

Instinct may be classed under the heads of pure instincts—of instincts that can accommodate themselves to particular situations—and of such as are improveable by experience and observation.

By pure instincts are meant such as, independently of all instruction or experience, instantaneously produce certain actions ; as when particular objects are presented to animals, or when they are influenced by peculiar feelings. Such are in the human species, the instinct of sucking, which is exerted by the infant, immediately after its birth ; or the retraction of the muscles by any painful stimulus. The love of light is exhibited by infants, even so early as the third day. The passion of fear is discoverable in a child at the age of two months.

Among inferior animals, there are numberless pure instincts. Cater-

pillars shaken off a tree, in any direction, turn immediately to the trunk, and climb up. Young birds open their mouths, not only on hearing their mother's voice, but any other noise. Every species of birds deposits its eggs in the situation most proper for hatching its young. Some species of animals look not to future wants; others, the bee and beaver, are endowed with an instinct that has the appearance of foresight. They construct and store their magazines. Bees attend and feed their queen; build cells of three different dimensions, for working bees, for drones, and for females; and the queen bee puts each species into its appropriated cell. They destroy all the females but one, lest the hive should be over-stocked. The different instincts of the different species of bees, are also very remarkable. Equally singular are the wasp and ichneumon flies, which, although they do not feed on worms themselves, lay them up for their young.

Birds build their nests of the same materials, although they inhabit different climates, and turn their eggs, that they may be equally heated; geese and ducks cover up their eggs, when they quit their nests. Spiders, and many insects, when put in terror, counterfeit death, and when the object of terror is removed, recover immediately.

Of instincts that can accommodate themselves to particular circumstances, many instances may be given in the human species; but these fall more particularly under the third class. Those animals are most perfect, whose sphere of knowledge extends to the greatest number of objects. When interrupted in their operations, they know how to resume their labour, and accomplish their purposes by different means. Some animals have no other powers but those of extending and contracting their bodies. Others pursue their prey with intelligence and success. In Senegal the ostrich sits on her eggs in the night only, leaving them in the day to the heat of the sun; at the Cape of Good Hope, where the climate is colder, she sits on them day and night. Rabbits, when domesticated, are not inclined to burrow. Bees augment the size of their cells when necessary. A wasp, in carrying out a dead companion, if he finds it too heavy, cuts off the head, and carries it out at twice. In countries infested with monkeys, birds, which in other countries build in trees, suspend their nests at the ends of slender twigs. A cat, when shut in a closet, has been known to open the latch with its paws.

The third class are those which are improveable by experience. Most human instincts receive improvement from experience and observation, and are capable of a thousand modifications. One instinct counteracts and modifies another, and often extinguishes the original motive to action. Fear is often counteracted by ambition or resentment. Anger by fear, shame, contempt, or compassion.

Of modified, compounded, and extended instincts, there are many examples. Devotion is an extension of the instinct of love to the Author of the universe. Superstition the instinct of fear, extended to imaginary objects. Hope is the instinct of love, directed to an improper object. In this manner all the modified, compounded, or extended passions may be traced back to their original instincts.

The instinct of brutes is likewise improveable by experience; witness the dog, the horse, the elephant, &c.

From these examples, it will be seen that instinct is an original quality of the mind, which in man, as well as in other animals, may be improved, modified, and extended by experience.

Sensation implies a sentient principle or mind. Whatever feels, therefore, is mind. Of course all animals are endowed with mind. But the minds of animals have different powers, and those powers are

oppressed by peculiar actions. The structure of their bodies is adapted to the powers of their minds, and no mature animal attempts actions, which nature has not enabled it to perform. This view of instinct is simple ; it removes every objection to the existence of mind in brutes, and unfolds all their actions, by referring them to motives perfectly similar to those by which man is actuated. There is perhaps a greater difference between the mental powers of some animals, than between those of man and the most sagacious brutes.

The notion of some, that animals are machines, is therefore too absurd to merit refutation. They possess, in some degree, every faculty of the human mind. Sensation, memory, imagination, curiosity, cunning, &c. &c. are all discernible in them. Every species has a language. Brutes, without some portion of reason, could never make a proper use of their senses. But many animals are capable of ballancing motives, which is a pretty high degree of reason. Young animals examine all objects they meet ; the first period of their lives seems dedicated to study. Thus they gradually improve their faculties, and acquire a knowledge of the objects which surround them ; and men who, from peculiar circumstances, have been prevented from mingling with companions, are always awkward, cannot keep up their organs with dexterity, and often continue ignorant of the most common objects during life.

The bad Effects of Riches.

“ Profusion deluging a state with lusts
Of grossest nature and of worst effects,
Prepares it for its ruin.”

The wiser part of mankind seem to agree that real happiness is only to be found where the affections are always accompanied by a serene tranquillity. It hence follows, that those who employ their existence in quest of dissipated joys, meet with the greatest proportion of pains, disappointments, and disgusts.

One of our eminent Poets says, that virtue is “ the strength and beauty of the soul ;” a charming simile, and such a one as offers a pleasing field for comment ; but we shall only infer that it is virtue which is the only solid prosperity, and the comfort and shield of adversity. Having so done, we shall ask, “ What are riches ?” and endeavour to define their effects.

Riches are only a vain something, that claims the admiration of avaricious minds, a gaudy deception, unworthy of man’s attention, and a falsely supposed desirable possession. Insignificant as are riches, there are beings who degrade the human understanding by an unquenchable thirst after pelf, acquired by guilt and baseness. Ancient philosophers have, in general, condemned riches as unnecessary evils. Is it not evident that superfluity exceeds the dictates of wisdom and of nature ? Not that adversity is of itself desirable—no ! for it is a real affliction ; yet reflect on the nature of adversity, and you will perceive that this affliction is invariably the attendant on vice ; indeed it may be found otherwise, according to the opinion of the world ; but the world’s opinion is false, “ for the poor man that is grateful would be benevolent were he rich,” consequently the heart is the standard to judge by. Who so poor as the miser ?

Prosperity tends to make us vain, arrogant, and self-sufficient ; indeed, it not unfrequently happens, that the mind is so contaminated by wealth, as

to render the possessor a sort of overbearing wretch, devoid of every finer feeling, callous to every charitable, generous, and noble principle. Worldly possessions are not requisite to constitute a good or happy man.

Still it cannot be denied that riches may be possessed with safety, and tend to the happiness of the possessor. But, alas! we seldom find that people in affluent circumstances are actuated by a truly charitable disposition.¹ Where are the pleasures arising from motives of ostentation? Have not the opulent employments to intrigue for, and obligations to discharge? are they not obliged to perform duties of useless ceremony, and compelled to a continual restraint in their dress, action, and words, and to endure the insupportable pressure of idleness, the nurse of discontent? In short, there is no sort of slavery by which they are not burthened; even their entertainments, sumptuous as they may appear, are enjoyed with less satisfaction than the repasts of the rural swain, who gratefully takes what nature gives, and in reality enjoys.

Country scenes abound with an elegant simplicity; grandeur, unknown to the miserable great, who steal through life betwixt luxury and guilt. It is content that diffuses a charm that choaks the thorns of life. In the peasant's hut we may find a calm serenity, a firmness of soul, and a sweet composure of mind, unknown to those in exalted stations; his daily toil becomes a delight; with cheerfulness he rises at morn to resume his peaceful labour, and returns at night to his happy cot; there finds his loved partner, his smiling children, a sparkling fire, and the food of innocence. These are joys superior to the floating grandeur of a court, which is too often a cloak to cover wretchedness.

Again, the conduct of the gay licentious proud is rarely influenced by prudent consideration. Where, then, are the pleasures of riches? or where that happiness to counterbalance the black jealousy and gloomy anxiety of the miser, whose soul is ever racked with conscious remorse. A miser is a sort of groveling monster, held in detestation. We might make a voluminous selection of incidents, which elucidate the deplorable influence of riches; but why enumerate occurrences from history to prove their immoral and discordant tendency, when the present day presents a serious field for observation?

It is too melancholy a truth, that the prospect of self-advantage incites to actions unworthy of man's dignity. Why are Europeans so prone to cultivate inhumanity in the western hemisphere? and why do Britons arrogantly trample on that inestimable jewel which they so proudly boast of themselves? The best families are apt to be contaminated by too frequent habitude to scenes of cruelty. In like manner do virtuous principles die away, when too much exposed to the wiles of temptation; hence the baneful tendency of gambling, a gulph no less hideous than shamefully pernicious. Prosperity introduces luxury, and luxury a poison that saps the very essence of good government, and inevitably hurls vengeance on a nation. We are miserably deceived, when we presume that riches alone will constitute happiness; whence so many glaring instances of conjugal infidelity? Little else can be expected, when the parties unite with sentiments derogatory to every principle of genuine and pure esteem. Alas! matches of convenience are too prevalent; indeed we are almost disposed to accuse Cupid for allowing his empire to be so much encumbered by gold. Cruelty is the constant attendant of a narrow, groveling mind. How often is generous love ill requited, and why? Because parents aim rather at interested matches, than such as nature and love dictate.

Ye favoured sons of Britain's isle! why so different from your manly ancestors? why the advice of dissolute companions more attended to than

that of experience? Think and act with noble ardour, and permit not vicious communication to quench this generous flame. We need not be surprised at finding so many unfortunate females, when we consider that the sons of idleness, vulture like, are ever upon the watch to seduce the imprudent fair. Can that affection, which grasps at sensual enjoyment, be love? No! it is at once sordid and transient. Pure love can only arise from the interchange of soul with soul, and is rendered delightful by mutual confidence and complacency.

Socrates said that, "we ought ever to prefer poverty with justice, to injustice and ignominy; and ought never to make a distinction betwixt that which is just, and that which is useful." Ignorance of wealth is the very best of riches, as an immoderate desire of riches is a poison lodged in the soul, which destroys every thing that is good in it.

From our misconceptions of the nature of true riches, many, ah! many complicated evils spring—riches were never intended for man in his primitive state; every sympathetic soul shudders at the wretchedness of those poor beings who, weeping, labour in the mines. Nay, the calamities attending the acquirement of gold, and other falsely esteemed metals, are innumerable, and at once evince that nature intended them not for man's use. Why do the mistaken notions of honour, prerogative, and power, lead their votaries, and serve as pretexts to exercise every species of cruelty?

It is, in fact, needless to expatiate further on this subject. We shall conclude by observing, that it is from the volume of human life we may every day draw observations which elucidate the immoral tendency of riches. It must however be confessed, that happiness is centered in ourselves, as we chiefly make or find our own felicity.

May these remarks strengthen this incontestible truth, that riches are of themselves dangerous, and cannot ensure happiness! May they prove, that the greatest felicity we enjoy here below, flows from a consciousness of having done our duty to our Creator, to our neighbour, and to our country!

Truth versus Politeness.

At a tea-party, where some Cantabs happened to be present, after the first cup had been handed round, the lady, who was presiding over the tea equipage, hoped the tea was good. "Very good indeed, madam," was the general reply, till it came to the turn of one of the Cantabs to speak, who, between truth and politeness, shrewdly observed, "That the tea was excellent, but the water was smoky."

An Eye to a Pun.

A friend of ours lately applied to a physician, for his advice respecting a complaint in one of his eyes, when the latter informed him, without hesitation, that he had a decided cataract; upon which, our friend observed, that he had had many a waterfall in his eye, but never expected to have a cataract there.

Plain Sense.

A boy of a much earlier age than it is customary to take children at large schools, only six years old, was going into the village without leave, when one of the masters called after him, "Where are you going, Sir?" "I am going to buy a halfp'worth of nails, Sir."—"What do you want a halfp'worth of nails for?" "For a halfpenny, Sir," replied the urchin.

•Dr. Glynn's Receipt for Dressing a Cucumber.

Dr. Glynn, whose name will long be remembered in Cambridge, was one of those beings who would occasionally unstring the bow, lest it should lose its elasticity. Being one day in attendance on a lady in the quality of her physician, he took the liberty of lecturing her on the impropriety of her eating cucumbers, of which she was immoderately fond, and gave her the following humorous receipt for dressing them:—"Peel the cucumber," said the Doctor, "with great care; then cut it into very thin slices; pepper and salt it well; and then—*throw it on a dunghill!*"

Charades, Conundrums, and Puzzles.

ANSWERS TO CHARADES IN OUR LAST.

Seasons — Warden — Bridegroom — Earnest.

NEW CHARADES.

I.

My *first* gives us lessons of foresight and care;
My *second* appears on the garments we wear;
My *whole* to devotion is chiefly assign'd,
When fervour and piety govern the mind.

My *first* is a blow of so gentle a kind,
None ever resent it, or bear it in mind;
My *next* is a scene of confusion and strife,
And the actors therein often forfeit their life;
My *whole*, with unshaken integrity crown'd,
Is seldom, alas, in these days to be found.

CONUNDRUMS.

1. Why is the letter S like your dinner?
2. What three letters in the English alphabet are expressive of excessive joy?
3. What two letters form a county in England?
4. What net is most likely to catch a handsome wife?

PUZZLES.

1. Place ten halfpence in a row upon a table; then, taking up any one of the series, place it upon some other, with this proviso, that you pass over just one penny. Repeat this, till there are no single halfpennies left.
2. Put down four nines, so that they shall make one hundred.

P O E T R Y.

When Life's Morning was Young.

THOUGH many the scenes that thro' Life may look smiling,
 Though many the joys that around me I see,
 None, none, ever look'd half so fair and beguiling
 As when Youth's gay morning first dawn'd upon me.
 One dream of enchantment
 Around me then sprung;
 And I sighed with delight
 When Life's morning was young.

There's a freshness around us, in Life's early spring,
 That the years which come after can never impart;
 There's a feeling of bliss that for ever takes wing,
 When the first bloom of morning has quitted the heart.
 Through the world as we wander
 Its roses among,
 Still we sigh for the time
 When Life's morning was young.

'Tis then Love looks faithful, and Friendship seems true,
 Then Hope wears a smile, though 'tis oft to betray;
 But the warm sunny side of the world is in view,
 And Life shines before us ~~one~~ long summer's day.
 Then careless we wander
 Each blessing among;
 For no sorrow can wound
 When Life's morning is young.

Then the strains of the poet, the minstrel, the lover,
 Are dear to the bosom and sweet to the ear;
 Around Youth's mild path bright illusions still hover,
 And joy spring's before us, and pleasure is near.
 Then music speaks gladness,
 Love breathes from each tongue,
 Every face wears a smile
 When Life's morning is young.

There are riches and honours for those who may choose them;
 That only the cold age of reason can bring,
 But it never can give the light joy of the bosom,
 When Love and when Life were alike in their spring.
 There's a fulness of rapture,
 Youth's wild hopes among
 That the heart only feels
 When Life's morning is young.

B. C. W.

WEEKLY ALMANACK.

SEPTEMBER. Saturday, 17.—St. Lambert: this saint was Bishop of Utrecht in the time of king Pepin I; but, reproving the king's grandson for his irregularities, he was cruelly murdered, at the instigation of an abandoned woman.—High water, morn. 18 min. p. 5; aft. 42 min. p. 5.—Sun rises 45 min. p. 5, sets 15 min. p. 6.

Sunday, 18.—High water, morn. 11 min. p. 6; aft. 40 min. p. 6.—Sun rises 47 min. p. 5, sets 13 min. p. 6.

Monday, 19.—Moon first quarter 29 min. p. 6 morn.—High water, morn. 7 min. p. 7; aft. 33 min. p. 7.—Sun rises 49 min. p. 5, sets 11 min. p. 6.

Tuesday, 20.—High water, morn. 12 min. p. 8; aft. 51 min. p. 8.—Sun rises 51 min. p. 5, sets 9 min. p. 6.

Wednesday, 21.—St. Matthew. In the year 64 or 65, Matthew wrote his Gospel in Hebrew, which was afterwards translated into Greek. After many labours and miracles, he closed his life at Nadabar, in Ethiopia, probably by martyrdom. The 21st, 22nd, and 23rd, are *Ember days* [See Vol. II. of *The Economist*, p. 144.]—High water, morn. 24 min. p. 9; aft. 58 min. p. 9.—Sun rises 53 min. p. 5, sets 7 min. p. 6.

Thursday, 22.—High water, morn. 28 min. p. 10; aft. 58 min. p. 10.—Sun rises 55 min. p. 5, sets 5 min. p. 6.

Friday, 23.—High water, morn. 17 min. p. 11; aft. 56 min. p. 11.—Sun rises 57 min. p. 5, sets 3 min. p. 6.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	63	to 78
New Red Wheat	56	.. 65
New White ditto	58	.. 72
Rye	38	.. 40
Barley	42	.. 50
Pale Malt	70	.. 74
Feed Oats	22	.. 27
New Pigeon Beans	51	.. 54
Boiling Pease	56	.. 60
Grey Pease	46	.. 50
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5 4	3	4 to 5 2
Mutton	3	10 .. 5 2	3	10 .. 5 2
Veal	4	6 .. 6 2	4	8 .. 6 0
Pork	4	8 .. 6 0	3	10 .. 5 8
Lamb	4	6 .. 6 2	4	6 .. 5 4

Cattle at Market.

	Mon.	Fri.
Beasts	2,328	578
Sheep and Lambs	20,860	8,690
Pigs	250	180
Calves	220	200

NEWGATE AND LEADENHALL.

Beef .. 3s. 4d. to 4s. 0d.	Veal 3s. 4d. to 4s. 8d.
Mutton 3 4 .. 4 0	Pork 3 4 .. 5 4
Lamb. 4 0 .. 5 0	

BUTTER, per Firkin.

Dorset	56s. to 58s.	York .. 53s. to 55s.
Cambridge .. 55 .. 57		

Irish.

New Carlow. 101s. to 102s.	Belfast 0s. to 0s.
Waterford .. 98 .. 0	Cork .. 99 .. 100
Newry	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10 $\frac{1}{2}$ for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	56	to 0
New Waterford sides	60	.. 61

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3 $\frac{1}{2}$	to 2	4 $\frac{1}{2}$
Congou	2	6 $\frac{1}{2}$.. 3	6 $\frac{1}{2}$
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5 $\frac{1}{2}$.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Ton.

	l.	s.	l.	s.
Potatoes	6	0	to 7	0
Yorkshire Kidneys	0	0	.. 0	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
3d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adairs	35	6
Burdon	37	6
Beaumont	35	0
Felling Main	35	6
Heaton	39	3
Hebburn Main	39	6
Killingworth	37	9
Ord's Redhugh	38	0
Pontop Windsor	35	0
Shipcote	35	0
Tanfield Moor	36	6
Towleley	35	3
Wylam	35	0
Walls End, Bewicke and Co.	40	9
—, Brown's	37	0
—, Newmarsh	39	0
—, Northumberland	37	9

Sunderland.

Russel's Hetton's Walls End	41	0
Walls End, Hetton	41	6
—, Stewart's	41	6

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Hints on Dinner Parties.

IN "the affairs of the mouth" the strictest punctuality is indispensable; the gastronomer ought to be as accurate an observer of time as the astronomer. The least delay produces fatal and irreparable misfortunes. Indeed, dinner is the only act of the day which cannot be put off with impunity, for even five minutes.

In a well-regulated family all the clocks and watches should agree; on this depends the fate of the dinner: what would be agreeable to the stomach, and a restorative to the system, if served at five o'clock, will be uneatable and indigestible at a quarter past.

The dining-room should be furnished with a good going clock; the space over the kitchen fire-place with another, vibrating in unison with the former, so placed, that the cook may keep one eye on the clock, and the other on the spit. She will calculate to a minute the time required to roast a large capon or a little lark, and is equally attentive to the degree of heat of her stove, and the time her sauce remains on it; when to withdraw the bakings from the oven, the roast from the spit, and the stew from the pan. But with all our love of punctuality, the first consideration must still be, that the dinner "be well done, when 'tis done."

It is a common fault with cooks who are over-anxious about time, to overdress every thing; the guests had better wait than the dinner; a little delay may improve their appetite; but if the dinner waits for the guests, it will be deteriorated every minute; therefore, the host who wishes to entertain his friends with food perfectly well dressed, while he most earnestly endeavours to impress on their minds the importance of being punctual to the appointed hour, will still allow his cook her quarter of an hour's grace.

The old adage, that "the eye is often bigger than the belly," is often verified by the ridiculous vanity of those who wish to make an appearance above their fortune; nothing can be more ruinous of real comfort than the too common custom of setting out a table with a parade and a

profusion, unsuited not only to the circumstances of the host, but to the number of the guests; or more fatal to true hospitality, than the multiplicity of dishes which luxury has made fashionable at the tables of the great, the wealthy, and the ostentatious, who are often neither great nor wealthy.

Such excessive preparation, instead of being a compliment to our guests, is nothing better than an indirect offence; it is a tacit insinuation, that it is absolutely necessary to provide such delicacies, to bribe the depravity of their palates, when we desire the pleasure of their company, and that society in England now must be purchased at the same price Swift told Pope he was obliged to pay for it in Ireland—"I should hardly prevail to find one visitor, if I were not able to hire him with a bottle of wine."

When twice as much cooking is undertaken as there are servants, or conveniences in the kitchen to do it properly, dishes must be dressed long before the dinner-hour, and stand by spoiling; the poor cook loses her credit, and the poor guests get indigestions. Why prepare for eight or ten friends more than sufficient for twenty or thirty visitors? "Enough is as good as a feast," and a prudent provider, who takes measure of the appetites, instead of the eyes of his guests, may entertain his friends three times as often, and ten times as well.

It is your second courses, ridiculous variety of wines, *liqueurs*, ices, desserts, &c. which are served up to feed the eye, that overcome the stomach, paralise digestion, and seduce "*children of a larger growth*" to sacrifice the health and comfort of several days, for the baby-pleasure of tickling their tongue for a few minutes with trifles and custards!

The cloth should be laid in the parlour, and all the paraphernalia of the dinner-table completely arranged at least an hour before dinner-time.

To put an end at once to all ceremony as to the order in which the guests are to sit, it will save much time and trouble if the master of the house adopts the simple and elegant method of placing the name of each guest in the plate which is intended for him. This proceeding will be of course the result of consideration, and the host will place those together whom he thinks will harmonize best.

A French work informs us, that in several fashionable houses in Paris, a new arrangement has been introduced in placing the company at a dinner-table: "The ladies first take their places, leaving intervals for the gentlemen; after being seated, each is desired to call on a gentleman to sit beside her; and thus the lady of the house is relieved from all embarrassment of *étiquette*, as to rank and pretensions," &c. "But without doubt," adds the journalist, "this method has its inconveniences. It may happen that a bashful beauty dare not name the object of her secret wishes, and an acute observer may determine, from a single glance, that the elected is not always the chosen."

If the party is large, the founders of the feast should sit in the middle of the table, instead of at each end; thus they will enjoy the pleasure of attending equally to all their friends, and being in some degree relieved from the occupation of carving, will have an opportunity of administering all those little attentions which contribute so much to the comfort of their guests.

If the guests have any respect for their host, or prefer a well-dressed dinner to one that is spoiled, instead of coming half an hour after, they will take care to make their appearance a quarter of an hour before the time

appointed. The operations of the cook are governed by the clock ; the moment the roasts, &c. are ready, they must go to table, if they are to be eaten in perfection. It is the least punishment that an ill-bred booby can receive, who comes half an hour after the time he was bidden, to find the soup removed, and the fish cold : moreover, for such an offence, let him also be mulcted in a pecuniary penalty, to be applied to the fund for the benefit of decayed cooks. This is the least punishment that can be inflicted on one whose violation of an engagement tends to paralyze an entertainment, and to draw his friend into useless expense.

Boileau, the French satirist, has a shrewd observation on this subject. "I have always been punctual at the hour of dinner," says the bard, "for I knew, that all those whom I kept waiting at that provoking interval, would employ those unpleasant moments to sum up all my faults. Boileau is indeed a man of genius, a very honest man, but that dilatory and procrastinating way he has got into, would mar the virtues of an angel."

Having said thus much, in conformity with the prevailing custom, we will now offer our advice on what we consider the best hour for dining, and the provision most suitable for constitutions in general. The best time for this meal is, unquestionably, between the hours of twelve and two o'clock in the day. The practice of dining late is exceedingly to be deprecated: were there no other reason for its impropriety, that of remaining for six or eight hours, or even more, without food, and then eating a large and hearty meal, which produces for some hours afterwards both indisposition and incapacity for motion, ought to be quite sufficient to prevent such undue fasting and excessive repletion. Whereas, by dining at one o'clock, the disposition for food is moderate, and the incapacity or disinclination for exertion in the afternoon is scarcely felt at all. We are aware that fashion, and the habits of society, particularly in our cities, are at open hostilities with this doctrine ; but, nevertheless, it is our duty to state these truths, perfectly assured that those who are at all desirous of escaping from dyspepsia, hypocondriasis, and that dread array of symptoms attending on intemperance, both in eating and drinking, will feel grateful for the warnings which we here give them.

The valetudinarian and dyspeptic will find it best to confine themselves to one kind of animal food, without much, if any fat ; and to roast in preference to boiled : potatoes and other vegetables in season, and in moderate quantity, may of course be taken. But, pastry, particularly baked pastry, should be shunned by all whose digestive faculties are in any degree impaired. Their drink with their food should be pure water. Whatever is taken of a stimulant liquid should be taken afterwards. To two or three glasses of good wine occasionally, port is generally to be preferred, or a weak glass of spirits and water for the middle aged, and those advanced in life, we see no objection : but water for the young by all means.

To those sons of Hygeia, whose pulse throbs with vigour, and whose spirits and elasticity impel them in their career, heedless of the coming seasons, we can only say that, with all the energy which they feel, they may find wisdom in the regulation of the quality and the quantity of the food which they consume ; and that large potations of fermented liquors at this meal, and the partaking of a variety of dishes, will, sooner or later, convince them that there are bounds, over which nature herself will not with impunity permit them to step.

Economy in Coals.

Take the ashes and small cinders which fall from the fire, and saturate or fill them with water, till they are like the mortar used by bricklayers; that being done, put them on the back part of your fire, when those who have not made the experiment, will be surprised to find what a pleasant fire they make, in conjunction with coal, and will answer any common purpose.

COOKERY.

To fry a Neck or Loin of Lamb.—Cut the lamb into chops, rub both sides with the yolk of an egg, and sprinkle over them some crumbs of bread, mixed with a little parsley, thyme, marjoram, winter-savory, and a little lemon-peel, all chopped very small. Fry them in butter, till they are of a nice light brown; put them in the dish, and garnish with crisped parsley. They eat exceedingly nice fried in butter, with a little water boiled in the pan, and a bit of butter rolled in flour, and stirred into it; pour the gravy over the chops.

To broil Chickens.—Having cut the chickens down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, but at a distance. Let the inside continue next the fire till it is nearly done. Then turn them, taking care that the fleshy sides do not burn; let them broil till they are of a fine brown. Make good gravy sauce, and add some mushrooms. Garnish with lemon, the liver broiled, and the gizzards cut, and broiled with pepper and salt.

To broil Pigeons.—Wash the pigeons clean; take some parsley chopped fine, a piece of butter as big as a walnut, with a little pepper and salt, and put it into their insides; tie them at both ends, and put them on a gridiron, over a clear fire: or they may be split and broiled, having first seasoned them with pepper and salt. Serve them up with gravy, or a little parsley and butter in the dish.

To roast Pheasants and Partridges.—The same method is used in dressing both these birds. Truss them with their heads under their wings, and the legs brought forward and skewered together, with the feet sticking up. When you have spitted and laid them down, dust them with flour, and baste them often with butter, keeping them at a distance from the fire. About half an hour is sufficient to roast pheasants, and about twenty minutes partridges. A few minutes before you take them up, sprinkle a few bread-crumbs over them. Make the gravy of a scrag of mutton, and put into the saucepan with it a tea-spoonful of lemon-pickle, and a large spoonful of ketchup. Strain it, and put a little into the dish with the birds. Serve them up with the remainder of the gravy in one sauce-tureen, and bread-sauce in another. If you wish for ornament, you may fix one of the principal feathers of the pheasant in its tail. Beef gravy, with a little port wine in it, is more frequently used with them.

To boil a Pheasant.—Boil the pheasant in a good quantity of water, and be sure to keep it boiling. If it is a small one, half an hour is a sufficient time to boil it; but, if a large one, it must boil three quarters of an hour. The sauce should be made of celery, stewed and thickened with cream, and a little piece of butter rolled in flour. When the pheasant is done, pour

the sauce over it, and garnish with lemon. Stew the celery, so that the liquor may not be all wasted before you put in the cream. Season it with salt to your taste.

To boil Partridges.—Boil them quick, in a good quantity of water ; fifteen minutes will be sufficient time to boil them. For sauce, take a little cream and a bit of fresh butter, the size of a walnut rolled in flour ; stir it one way, till it is melted, then pour it over the birds ; garnish it with lemon, and sprigs of parsley.

Batter-Pudding without Eggs.—Take six spoonsful of flour, a tea-spoonful of salt, two tea-spoonsful of beaten ginger, and two of the tincture of saffron. Mix them with nearly a quart of milk, and boil the pudding an hour. Some people add fruit to it.

Millet-Pudding.—Take half a pound of millet-seed, washed and picked ; add half a pound of sugar, a nutmeg grated, three quarts of milk, and half a pound of fresh butter, or six ounces of suet chopped fine. Butter the dish, pour the pudding in, and send it to bake.

Artichokes.—Twist off the stalks ; put them into cold water, and wash them well ; put them into a saucepan with cold water, with the tops downwards, that all the dust and sand may boil out. About three hours, or three and a half, will be sufficient to boil them ; but the best way is to take out a leaf, and, if it draws easily, they are done enough. Send them to table with melted butter in small cups. They are better for being gathered two or three days before they are boiled, and kept in a cool place.

USEFUL RECEIPTS, &c.

To make a Pickle that will keep several Years, for Hams, Tongues, or Beef.—To two gallons of spring water put two pounds of coarse sugar, two pounds of bay salt, two pounds and a half of common salt, and half a pound of saltpetre, in a deep earthen glazed pan* that will hold four gallons, and with a cover that will fit close. Keep the beef or hams as long as they will keep sweet before they are put into the pickle ; sprinkle them with coarse sugar in a pan ; then drain them. Rub the hams, &c. well with the pickle, and pack them in close, putting as much as the pan will hold, so that the pickle may cover them. The pickle is not to be boiled at first. A small ham may lie three weeks, a large one a month, a tongue twelve days, and beef in proportion to its size. They may be dressed directly out of the pickle without drying. When they are to be dried, let each piece be drained over the pan ; and when it will drop no longer, take a clean sponge or cloth, and dry it thoroughly. If you wish to smoke them, burn some oak saw-dust that is damp, and hang them over it twelve hours. This pickle should be boiled and skimmed whenever fresh hams or tongues are to be put into it.

Beef Hams.—Take the leg of an ox, cut like a ham. Take an ounce of bay salt, an ounce of saltpetre, a pound of common salt, and a pound of coarse sugar, which will be a sufficient quantity for about fourteen or fifteen pounds of beef ; rub the meat with the above ingredients ; turn it every day, and baste it well with the pickle every day for a month. Then take it out, and roll it in bran or saw-dust, and hang it where there is a constant smoke for a month. Then take it down, and hang it in a dry

place, not a hot one, and keep it for use. You may cut a piece off as you have occasion, and either boil it, or cut it into rashers, and broil it with poached eggs, or boil a piece, which eats very good cold.

To make Red Sealing-Wax.—Take of shell-lac, well powdered, two parts ; of resin and vermilion, powdered, each, one part. Mix them well together, and melt them over a gentle fire, and when the ingredients seem thoroughly incorporated, work the wax into sticks. Where shell-lac cannot be procured, seed-lac may be substituted for it. The quantity of vermilion may be diminished without any injury to the sealing-wax, where it is not required to be of the highest and brightest red colour ; and the resin should be of the whitest kind, as that improves the effect of the vermilion.

To make Compound Glue.—Take very fine flour, mix it with white of eggs, isinglass, and a little yeast ; mingle the materials ; beat them well together ; spread them, the batter being made thin with gum-water, on even tin plates, and dry them in a stove ; then cut them out for use. To colour them, tinge the paste with Brazil or vermilion for red ; indigo or verditer, &c. for blue ; saffron, turmeric, or gamboge, &c. for yellow.

To make Portable Glue.—Take one pound of the best glue, boil and strain it very clear ; boil likewise four ounces of isinglass, put it in a double glue-pot, with half a pound of fine brown sugar, and boil it pretty thick ; then pour it into moulds ; when cold, cut and dry them in small pieces. This glue is very useful to draughtsmen, architects, &c. as it immediately dilutes in warm water, and fastens the paper without the process of damping.

To make Isinglass Glue.—This is made by dissolving beaten isinglass in water by boiling, and having strained it through a coarse linen cloth, evaporating it again to such a consistence, that, being cold, the glue will be perfectly hard and dry. A great improvement is made in this glue by adding spirit of wine or brandy after it is strained, and then renewing the evaporation till it gains the due consistence.

To make Parchment Glue.—Take one pound of parchment, and boil it in six quarts of water, till the quantity be reduced to one quart ; strain off the fluid from the dregs, and then boil it again till it be of the consistence of glue. The same may be done with glovers' cuttings of leather, which make a colourless glue, if not burnt in the evaporation of the water.

To make Glue that will resist Moisture.—Dissolve gum sandarac and mastic, of each two ounces, in a pint of spirit of wine, adding about an ounce of clear turpentine. Then take equal parts of isinglass and parchment glue, made according to the directions given above ; and, having beaten the isinglass into small bits, and reduced the glue to the same state, pour the solution of the gums upon them, and melt the whole in a vessel well covered, avoiding so great a heat as that of boiling water. When melted, strain the glue through a coarse linen cloth, and then put it again over the fire, adding about an ounce of powdered glass. This preparation may be best managed by hanging the vessel in boiling water, which will prevent the matter burning to the vessel, or the spirit of wine from taking fire, and indeed it is better to use the same method for all the evaporations of nicer glues and sizes ; but, in that case, less water than the proportion directed, should be added to the materials.

To make Isinglass Size.—This may also be prepared in the manner

above directed for the glue, by increasing the proportion of the water for dissolving it, and the same holds good of parchment size. A better sort of the common size, may be likewise made by treating cuttings of glovers' leather in the same manner.

MEDICINE.

Cholera Morbus.—As this disease is really an effort of nature, its course should be arrested with great circumspection; the safest practice is, to administer copious draughts of camomile tea, or even warm water, until the offensive matter is freely evacuated, which may be known by the fluid which is taken being rejected unmixed; after which the irritation may be allayed by laudanum, from 20 to 80 drops, which should be given in the smallest possible quantity of liquid, and may be repeated every six or eight hours, according to circumstances. When the irritation is considerably allayed, calomel should be given in doses of from four to eight grains. Though cholera morbus be highly distressing to the patient, and often alarming to the by-stander, it is rarely difficult of cure, and nature generally effects this for us: it may, however, be useful to add a simple prescription of a Scotch physician, published seventy years ago; and which he affirms to have been followed with wonderful success in cases that resisted all other treatment: after giving warm fluid three or four times to evacuate the contents of the stomach, he prescribed a decoction of oaten bread, carefully toasted as brown coffee, but not burnt. The decoction should have the appearance of weak coffee; it is said to be exceedingly grateful to the patient, and no case is recollected by the prescriber where it was rejected.

Inflammation in the Bowels.—A common bread and milk poultice should be applied to the part affected, as warm as it can well be borne: this will soon relieve the pain, and check the inflammation. When the inflammation has come on suddenly, from exposure to cold, the pain may instantly be relieved by a glass of hot brandy and water: whiskey, or hollands and water will answer the same purpose. When inflammation of the bowels has arisen from costiveness or any other cause, except sudden cold, a smart purgative should be administered, after the immediate relief from pain has been accomplished.

Medicinal Virtues of Prunes.—These contain much mucilaginous and saccharine matter, and their medical effects are, to abate heat and gently loosen the belly, which they perform by lubricating the passages, and softening the excrement. They are of considerable service in costiveness, accompanied with heat or irritation, which the more stimulating cathartics would tend to aggravate: where prunes are not, of themselves, sufficient, their action may be promoted by joining with them a little rhubarb, or the like, to which may be added some carminative ingredient, to prevent their occasioning flatulency. Prunes enter properly into the composition well known by the name of lenitive electuary; and even taken alone, in some constitutions, they gently open the body. The French prunes are the best. For weak and delicate females, particularly during the time of gestation, stewed prunes are invaluable, as an effectual but gentle aperient medicine.

The Thrush in Children.—This disease makes its appearance by little ulcerations in the mouth, tongue, &c. of a white colour, and sometimes of a yellow appearance. They are generally owing to acidities in the stomach, &c. In this disorder nothing avails more than an emetic at first, and then

a little magnesia and rhubarb (if there is diarrhoea), with thin chicken-water as drink. If there is no looseness, it will be proper to give a grain or two of calomel, with three or four grains of rhubarb. The mouth and throat at the same time should be cleansed by gargles. A mixture of honey and bole armoniac rubbed on the ulcerated parts, will be found beneficial.

Convulsions in Children.—Children are particularly liable to convulsions at the period of teething, small pox, measles, and other eruptive diseases; sometimes, also, from external causes, such as strait clothes, bandages, &c. When they proceed from any of these, bathing the feet, or the whole body, in warm water, of 92 or 94 degrees, and administering a mild clyster, will almost immediately relieve them. To shorten the duration of the fit, cold water should be poured over the face and neck, whilst the rest of the body is in the bath. The return of the convulsions is to be prevented only by the removal of the cause of the existing irritation; but, in general, when the body is kept carefully open, there will be little cause to fear a return.

HUSBANDRY, RURAL ECONOMY, &c.

Mangel Wurzel.

This plant is propagated from seeds, one or two of which are deposited, in the month of April or May, in holes dibbled at the distance of from eight to eighteen inches asunder. The white and red-streaked roots of the Mangel wurzel are large and fleshy, affording excellent fodder for cows, to whose milk and cream they communicate a delicious flavour. It produces abundance of leaves, which are greatly relished by horses, sheep, cows, and hogs; for the two last-mentioned animals, however, it is necessary to cut them off the plant, because many of them refuse eating the fresh herbage from the roots. These roots, being remarkably tender, are dressed on the continent in the same manner as spinach.

In those parts of Germany where this root is cultivated, farmers prefer it to potatoes, turnips, carrots, and every other vegetable for feeding cattle, as both its roots and leaves are free from the depredations of insects; but they acknowledge, that the animals do not fatten so readily on this as on the vegetables above specified. Mangel wurzel is an exotic variety of the beet-root, of which there are four species:—

1. The sea-beet, which grows spontaneously by the sea side, and in salt marshes in many parts of England.

2. The common white beet, which is cultivated in gardens for its leaves, which are frequently used in soups. The root of this species seldom attains a greater size than that of a man's thumb; the varieties are the white beet, the green beet, and the Swiss, or chard beet: these vary from one to the other, but have never been known to change to the first or third sort.

3. The red beet, the roots of which are large, and of a deep red colour. It is worthy of remark, that the larger these roots grow, they are more tender; and the deeper their colour, the more they are esteemed. The

varieties of this species are the common red beet, the turnip-rooted beet, and the green-leaved red beet.

4. The *cigla*, which grows wild on the banks of the Tagus, in Portugal; it is originally a small, white root, but there is a variety of it, called by the Germans, *runkelrübe*. This variety of the root is the true *mangelwurzel*, which, our readers may remember, excited, some years since, considerable attention amongst the agriculturists of the country; and although it has not answered the high expectations that were formed of its utility, it is a valuable plant, and there is no doubt that in certain soils, and in particular situations, it may prove a most useful article for the purposes above stated.

From the first and third species before mentioned, some German chemists have extracted sugar; but the difficulty and expense attending the process are so considerable, that this vegetable will never be worthy of the particular attention of the gardener for this purpose, though it will always be found worth cultivation as food for man and cattle.

The common white, as well as the red beet, should be sown separately in the beginning of March, upon an open spot of ground. It requires a rich soil (such as is fit for wheat), and a low situation, which may be watered occasionally. The ground should be thoroughly cleared of weeds, and manured at least a year before it is sown. As the manuring is a matter of great importance, it should be repeated before the soil is ploughed, which ought to be performed three times. Immediately after the third ploughing the ground should be carefully harrowed. A rake, with teeth from nine to twelve inches distant, should be drawn across it, so as to mark lines, which must be crossed by others transversely. If the seed be fresh and sound, one is sufficient, but if doubtful, two may be dibbled about the depth of an inch, at each of the points where these lines cross.

When the plants have acquired six or eight leaves each, the ground should be thoroughly weeded, care being taken not to deprive them of the surrounding soil. If more than one plant appear on the same spot, the superfluous ones must be removed, and wherever a seed has been unproductive, another should be sown. When the ground is quite cleared from weeds, the plants grow rapidly, and all farther care is unnecessary.

The harvest generally commences about the end of September. The root should be dug up with great care, and the leaves and stalks cut off, to prevent it from growing; but, in performing this operation, though it is necessary to cut them close, great care must be taken that the root itself be not injured.

To correct Damaged Grain.

Put the injured article into an oven, from which the bread has been just drawn. Spread it in a bed, from three to four inches in thickness, and stir it frequently with a shovel or rake, to facilitate the disengagement of the vapour. In ten or fifteen minutes, according to its humidity, withdraw it; when perfectly cool and aired, it will be restored to its whole qualities.

Another Method.—Musty grain, totally unfit for use, and which can scarcely be ground, may be rendered perfectly sweet and sound by simply immersing it in boiling water, and letting it remain till the water becomes cold. The quantity of water must be double that of the corn to be purified. The musty quality rarely penetrates through the husk of the wheat; and in the very worst cases, it does not extend through the amylaceous matter, which lies immediately under the skin. In the hot water, all the decayed

or rotten grains swim on the surface, so that the remaining wheat is effectually cleaned from all impurities, without any material loss. It is afterwards to be dried, stirring it occasionally on the kiln.

To preserve Wheat.

Kiln dry it, and put it in cubical cases of earthenware, glazed on the outside, and filled as full as possible; cover them with a piece of the same ware made to fit close, and secured with a mixture of pitch, tar, and hempen cloth, till the whole be made air-tight. A case of this kind might be made which would hold four bushels or a quarter of wheat.

Coal Ashes used as Manure.

Coal ashes may be made a most useful article of manure, by mixing with every cart-load of them one bushel of lime in its hottest state, covering it up in the middle of the heap for about twelve hours, till the lime be entirely slacked, and incorporating them well together; and, by turning the whole over two or three times, the cinders, or half-burnt parts of the coal, will be reduced to as fine a powder as the lime itself. The coal-ashes should, however, be carefully kept dry: this mixture will be found one of the best improvers of moorish and benty land.

Method of Burning Lime without Kilns.

The practice of lime-burners in Wales was formerly to burn lime in broad shallow kilns, but in some parts they now manufacture that article without any kiln at all. They place the lime-stone in large bodies, which are called coaks, the stones not being broken small, as in the ordinary method, and calcine these heaps in the way used for preparing charcoal. To prevent the flame from bursting out at the top and sides of these heaps, turfs and earth are placed against them, and the aperture partially closed; and the heat is regulated and transfused through the whole mass; so that, notwithstanding the increased size of the stones, the whole becomes thoroughly calcined. As a proof of the superior advantage that lime burnt in the these clamps or coaks has over lime burnt in the old method, where farmers have an option of taking either lime at the same price, a preference is invariably given to that burned in heaps. This practice has long prevailed in Yorkshire and Shropshire, and is also familiar to Scotland.

To preserve Flour.

Attach a number of lofts to every mill, so that the flour, in place of being thrust into sacks, the moment it escapes from the friction of the stones, may be taken up by the machinery, and spread out to cool in the most careful manner. The violent friction of the stones necessarily creates a great heat and steam; and if flour is thrust into sacks in this state, a chemical action will make it moist, soft, and clammy.

Treatment of Apple Trees.

The limbs of apple trees are recommended by some to be brushed all over in the midst of summer; but it is difficult to brush the branches of trees when the fruit is upon them. Instead, therefore, of brushing the trees in summer, as soon as the leaves have fallen, every tree should be carefully

and freely pruned ; this will open a passage to the sun and air, and will contribute to health in the future season. In addition to this, we would recommend brushing off the moss and cutting out the cankered parts ; at any season this is convenient ; and we further recommend the tree to be anointed some feet from the ground with a composition of sulphur and goose-oil ; and unless the orchard is ploughed, which is very much the case in Shropshire and Herefordshire, the soil should be opened at the roots.

To render New Pippins productive.

To render it more hardy, the farina of the pippin should be introduced to the flower of the Siberian crab, whereby a *mule* is produced, which ripens in cold and exposed situations, yet retains the rich flavour of the other parent. But these hybrid, or mule productions, in a few generations, return to the character of the one or the other variety. A most excellent variety of this apple, called the *Downton Pippin*, has been obtained by introducing the farina of the golden to the female flower of the orange pippin, and the progeny is more hardy than either parent.

Treatment of Cattle and Fowls.

The experiment has often been tried of the benefit derived to horses from being well combed and kept clean : it has been found that a horse neglected as to cleanness, will not be so well conditioned, either for fatness or strength, though he gets abundance of corn ; at least, it is certain that it would be worth trying. This every body knows, that the most neglected of the horse-race are kept cleaner than the cleanest of the horned cattle, particularly those shut up in houses. We will venture a hint on this subject, the expense of which would be a mere trifle, and the advantage considerable. In Norway, when the cows drink at the hot springs, they give more milk than those that drink cold water. Cows drink so much at a time, that there is no doubt, when the water is nearly at freezing, they must feel sensibly cooled all over, which will naturally affect their produce of milk. We would therefore propose the experiment of warming the water, for milch cows, in cold weather. The next proposal is, that the corn given to fowls should be crushed, and soaked in water ; this helps the digestion, and hens will lay in winter when so fed, that would not otherwise. Such experiments are certainly well worth making ; and the practice with regard to fowls ought to become general, as it costs nothing.

To cure Surfeit or bad Coat in Horses.

Take *crocus metallorum*, or liver of antimony, one ounce ; sprinkle it with water, or mix it with moist bran. This may be given to horses subject to this disorder once a day, among their oats ; it relieves the appetite, destroys worms, sweetens the blood against all obstructions, opens the passages, and improves tired and lean horses in a great degree ; it is also of great service in coughs and shortness of breath. It may be given daily from two to four weeks, and will soon produce a fine coat. The horse may be worked while he is taking the medicine, care being taken not to expose him to wet or cold.

VARIETIES.

The Brush-Maker.

THE nature of this man's business is to make brushes, hair and carpet-brooms, and mops of all sorts; he is generally the manufacturer of wooden coal-hods, measures for corn and coals, &c. The operation of making a brush is one of the most simple that can be described, as there is scarcely a tool made use of in the business which is not familiar to every workman. The wooden part of brushes is generally of oak or elm, which is cut to its proper size by a large knife, fastened down to the block with a staple at one end, in such a manner that it is moveable up and down; at the other end is a handle. The wood to be cut is held in the left-hand, while the knife is worked with the right. The knife is always kept very sharp; and by its make and mode of using, hard wood is very readily reduced to any shape and size. This wood, when cut into the proper sizes, is drilled with as many holes as is necessary, and into these the hair is put.

The hair made use of by brush-makers is hog's bristles, vast quantities of which are imported every year from Germany and Russia, when we are not at war with those powers: these are subject to a heavy duty. But whalebone, split very fine, so as to resemble bristles, has of late been much used as a substitute for hair, and will be generally found in most black-coloured brushes mixed with the black hair. Some brush-manufacturers have also manufactured brushes with whalebone entirely. They are, of course, cheaper, but not so durable.

In choosing brushes, observe if the hair is fast bound, and if it lies close together; if it is not well bound, and the hair appears to fly out, the brush will never work well; and if the hair is not fast bound, it will come out on the work, and disfigure it, as is discoverable from loose hairs lying about when the paint is laid on. Brushes in which the hair is fastened with a silver wire are superior to those fastened with copper or iron wire, especially when they are to be used with water: brushes for the hat-maker are best fastened with card and wooden pegs, instead of wire and the usual cements, as they have to be frequently dipped in a bolus, though weak, mixture of water and sulphuric acid.

There are brushes of various sorts, shapes, and sizes; but the structure of them all is the same, or nearly so. When the bristles are sorted, combed, and picked, a certain portion of them is taken and tied together in the middle with string, fine copper or iron wire, and then doubled: in this double state, they are fastened into the wooden stock, with hot cement, made of melted glue, or pitch and rosin. The ends of the hair are now to be cut off, and the surface to be made even or uniform. Common hearth-brushes and hair brooms are made in a slighter way. As soon as the stock is brought to its proper shape, it is drilled, and the bushes inserted in the manner above mentioned. In some brushes the wires are visible on the back, in others the backs are smooth, there being thin slices of wood glued over the wires. The scrubbing-brush is sometimes used to dry-rub oaken floors; in that case, the back is loaded with lead.

In this business, Mr. Thomassin, of Birmingham, has obtained a patent for a new method of making hearth-brushes, perhaps more ingenious than useful; they are so constructed as to conceal the hair in a metal case, by means of rack-work.

Mops are made of woollen yarn spun for the purpose. Besides these, there are other kinds of mops manufactured of woollen rags, which are collected by poor women from the dust taken from dunghills, &c.—The coal-hods are usually made of oak, with two wooden or iron handles on the sides; they are not so neat as copper ones, or as those made of iron and varnished; but they are much cheaper, and will last much longer than iron hods. Great nicety is required in making corn measures; they must contain a certain exact quantity. The standard for measuring corn, salt, coals, and other dry goods, is the Winchester gallon, and it must contain $272\frac{1}{4}$ cubic inches; the bushel contains eight such gallons, or 2178 inches.

A journeyman in this business will earn a guinea or thirty shillings a week; the profits to masters are pretty considerable where the returns are great.

Such are the divisions of labour in this country, that the same persons do not make the brushes and the long handles; these last are made by turners, who are thus employed by the master brush-makers. In Kent-street and several other places, there are broomstick manufactories. The making of birch-brooms is a distinct and profitable trade. The birch will grow on land which is hardly fit for any thing else. Ground covered with moss has been known to produce birch-trees so well, that in a few years they have sold for ten pounds per acre, and the after produce has been considerably increased.

Besides broom-makers, who are constant customers for the birch, hoop-benders are considerable purchasers of the same article. The largest trees are often bought by turners, and the wood is used for yokes and other instruments of husbandry. In the northern counties of Europe, birch-wood is used for wheels of carriages.

Susanna Cleveland.

Along the base of the Grampians lie hills of minor note, the resort of game of various kinds, who feed on the succulent and aromatic herbage, which vegetates, in wild exuberance, in almost every part. Here and there, indeed, the surface-view is diversified by the dark brown heather raising its fibrous sprigs, upon the tops of which the timid deer may sometimes be seen to browse. On the sides of these hills, the aged Highlander attends a scanty and straggling flock of sheep and goats; while, perhaps, in some dark nook of the dell beneath, his rough and hardy sons, with their associates, club round the *reeking peat*, and with suspicious care watch the "illicit" dribbling of their smouldering still.

The salubrity of the air, the picturesque and stupendous scenery, together with the abundance of wild fowl and other game here to be met with, have been, during the autumn months, attractions for the fashionable world time out of mind, who fly thither from the whirling *tedium* of a town life, to indulge in the less sophisticated sports of this romantic country.

Among the fashionables who visited these green vales and high-hanging rocks in the autumn of 1824, was the young and accomplished Henry Lockhart; he was the *nucleus*, as it were, round which gathered less distinguished visitors. Cloyed by fulsome adulation, the "easy tax" almost constantly paid to high rank, he went out with his fowling-piece: less intent on killing his game, than on viewing the freaks of Nature by which he was surrounded, he pursued his walk along a winding glen, on

each side of which the pendent crags rose fearfully grand; the drooping branches of the birch which grew in the interstices, nodded to the "midway air," while the limpid drops oozing from the rock above, formed themselves into numberless rills, which meandered in soft murmurs adown its rugged sides. Emotions of the pleasurable kind, of which the youthful and benevolent are alone susceptible, rose in Henry's mind; he threw himself on the green sward, and gave way to his feelings. "Happy," said he, "thrice happy, simple inhabitants of these humble vales; far from the giddy haunts of those deemed refined, ye taste not their hollow, gilded pleasures; ye know nothing of the fastidious and enervating round of amusements called fashionable; each day unfolds to you the same artless scenes, and finally ye go down to a mature grave, without once having dreamt of the unreal wants of luxury."

As Henry mused, wild warbling sounds broke in sweetest symphony upon his ears; suddenly the querulous notes would die away, and anon would they again strike upon his ravished senses, blended in the breeze as it wafted across the glen. Lightly he trod the green turf in the direction whence he thought the sounds proceeded; turning round a craggy promontory, he obtained unnoticed a full view of the object of his search—a female, lovely as an angel; she sat on the bank of a rippling brook, with the pure water of which she occasionally laved her bright forehead; a fanciful wreath, composed of heart's-ease and hare-bells, encircled her temples; her dark silken hair hung in beautiful tresses on either side of her neck, and descending, half concealed the full-blown beauties of a bosom fair as the lily. Henry gazed on her as she sat; the big tear, like a pure gem, started from her suffusing eye, while she, with obvious emotion, looked on a small miniature which was suspended from her bust. "Oh, vile thirst for gambling!" said she, agitated, and then buried the picture deep in her breast. Henry was overcome, and he respectfully advanced to her; she saw him approach, and seemed eager to shun him. "Beautiful innocence!" said he, "I would not hurt thee for the world." "Oh, no," said she, "by these tears I can see that your heart is all gentleness: my father taught me also to weep for another's woe; but I am not always sad, except when I see the pale countenance and the scale-clouded eye of my father far beyond where the fairies dance; oh, then, my eyes, too, grow dim, and my heart grows dim, and I wander far and wide to reach the tremulous ray of the Aurora Borealis—delusive hope! does the rude assassin still spare your father?" "My father still lives," said Henry. "Oh, then, you must be happy! A father's tender hand can never softly press down these eyelids, when my broken spirit shall have winged its way. No—

Again o'er the bourne

He'll never return,

Oh! to him, through ether, I'd fly."

These last words were sung to a tune so querulous, that Henry felt wholly unmanned; he ventured to take hold of her soft and delicately-formed hand; he raised it to his lips, and steeped it in tears. In this attitude were they, when Henry's attention was attracted by the figure of an elderly gentleman in black, who, from his hurried manner, seemed eager to join them: on his nearer approach, Henry recognized in his person the pastor of the adjoining parish; he looked in anger at Henry, and unceremoniously made him quit his hold of that hand which he had pressed with so much ardour. "Sir," said Henry, your age, your profession, and, by Heavens! more than either, a tender regard for the feelings of

that lady alone, protect you from the effects of my displeasure." "Softly, youth, softly," said the pastor; "for your threats I care not; my arm may be less vigorous than yours, and my words, too, may be less honied; but I have been taught, that the *tender regard* of the gay libertine is too often *cruel*." "And I, too," said Henry, "have somewhere read of a *zeal without knowledge*." The pastor was silent. "Libertinism," continued Henry, "is not always the consequent on gaiety; and with a detestation, perhaps, still stronger than yours, should I view the masked deceiver of purity and innocence." "Susan," said the pastor, "let the wild flowers blow till to-morrow; meantime we will return to the Manse, and you, Sir, may, perhaps, do us the honour to accompany us thither." "Most gladly, Sir," said Henry.

When they had reached the Manse, Susan was handed to her apartment. "That innocent half wit," said the pastor, "is the daughter of a deceased brother of mine; five years ago he fell a victim to the revenge of a foreigner with whom he had been engaged at play at one of the fashionable gaming-houses at Montpelier, whither he had gone with his daughter; his premature death has so worked on her mind, as to produce those aberrations which you have observed; gentle treatment and time, we are told, can alone bind her broken heart."

In his subsequent visits at the Manse, Henry became a decided favourite of the pastor and his family, and he never leaves them without a promise to visit them again.

J. D.

Which are the most essential Requisites a Woman ought to possess, in order to make a truly good and amiable wife?

This question branches itself out into two parts. In the first place, to constitute a *good* wife, it is absolutely necessary that she be religious. This is the foundation-stone, which, if carelessly, or improperly laid, will render the superstructure, at all times, dangerous and unstable. When we speak of religion, we speak of that faculty of the soul which, while it adores the great first Cause of all things, does not entirely forget those secondary objects, which, during its confinement and probation through this vale of tears, must claim a portion of its care and attention. We speak of religion, as a possession which ought to pervade throughout the whole of our conduct; not less conspicuous in a pure and unadulterated devotion towards our Maker, than in a faithful and ready discharge of all social and relative duties. If such, then, be the nature and design of this godlike qualification, what a prospect have those in view, in whom it has taken root! Is it not a prospect, is it not a blessing of which all would gladly participate? The husband of such a woman might confidently look forward to a full portion of domestic happiness. Man by nature is designed to discharge the more rugged duties of life, and is consequently the more subject to the smiles of fortune, and the buffetings of adversity. How necessary, therefore, it is, that the woman who is united to his destiny should be calculated humbly to bear and duly to appreciate the former, and with fortitude and resignation support the latter. Besides, man, owing to his great and continued intercourse with the world, and the natural things belonging to it, too often stands in need of a partner, who, by her precepts and example, can teach him to "look through nature up to nature's God;" or who, when assailed by the boisterous waves of adversity, can take shelter in the arms of her, whose piety will prove an antidote

to despair, and whose patience and consolation will animate every vigorous exertion to stem the torrent.

There are two requisites which we conceive to be essentially necessary to constitute a truly good wife ; one of which we shall not have occasion to enlarge upon, inasmuch as it flows from, and is connected with, religion—we mean a good and even temper. The other is an invincible attachment to her husband, which, all must allow, cannot be said necessarily to proceed from the same source ; for although religion induces us to love all mankind, still, a fixed and settled attachment to one individual must arise from other motives ; it therefore follows, that before a woman can be said to make a truly good wife, she should have conceived such a prepossession in favour of the object of her affection, as nothing but the most wicked habits or marked disrespect could possibly stagger.

We proceed, secondly, to consider the qualifications necessary to make a useful wife ; and we shall rank, as the first, education. Some have a good education, some a common education, and others a *fashionable* education. These may severally suit the various gradations of life ; and doubtless, if always regulated according to circumstances, would have their several advantages. However, to make a useful wife, we consider it necessary that she should, at least, be acquainted with reading, writing, and arithmetic ; and it must be allowed that there are other advantages, which would not only make her more useful, but more pleasing. Yet, taking the question in its most limited sense, the three requisites we have enumerated, would greatly tend to enable a wife to become useful to her husband and instructive to her children.

The next advantage we shall mention is domestic management. To the middling class of society this is an essential point ; to the higher class a most praiseworthy virtue ; for where it exists, economy and regularity join hand in hand ; and the poor come in for that portion of which they are too often deprived by shameful waste, and a want of true and proper frugality. In short, it is the forerunner of prosperity ; or, if it so happen, that the tide of adverse fortune sets against us, it must be a most pleasing and satisfactory reflection, to be conscious of having, in our better days, so managed our possessions, as to convince all, that profligacy and extravagance were not the causes of our misfortune.

Another essential requisite is *industry* ; for, without this, education and a knowledge of domestic management would be of little avail. It is the spring which sets the whole in motion, and the practical display of every useful acquirement. To enlarge upon its beneficial effects, would be a waste of words : they are sufficiently obvious. (C)

A cursory Survey of Natural History.

(Continued from p. 65.)

The Form of the Earth.—On returning from our subterraneous excursion, our attention is naturally directed to the shape or form of that stupendous fabric, which contains so many convenient apartments, and is enriched by so many valuable materials ; and were we to trust to appearances as they present themselves to our limited powers of vision, we might be led to conclude (as was the opinion of some of the ancients) that the earth is a wide extended flat, bounded by the horizon. This belief, however, is now completely exploded, and the figure of the earth demonstrated to be globular, by the voyages of a number of circumnavigators,

from the days of the famous Magellan, down to those of our illustrious countryman captain Cook.

By these voyagers it has been fully ascertained, that a vessel leaving Europe in a certain direction, may return to the point from whence she set out, without altering her course farther than is necessary to avoid intervening obstacles, or give her, what the sailor's call, *sea-room*. The sphericity of the earth is also apparent from the circumstances that two ships at sea, sailing in contrary directions till they lose sight of each other, first do so by the disappearance of the hulls and lower rigging, and afterwards of the higher sails and top-masts. The roundness from north to south, is evident from the sinking of northern stars to the horizon, till they actually disappear, to those who travel far southward; and from east to west by the difference of sunrise in proportion as we go eastward or westward.

The form of the earth being therefore proved by arguments the most incontrovertible, to be that of a globe or sphere, our next inquiry ought to be, How far the wisdom and goodness of the Almighty are manifest in that particular form? And this is highly apparent if we consider that this is the most capacious, compact, and durable of all figures; the most convenient for a body in motion; for the equal distribution of light and heat; for the proper disposal of land and water, as well as for the beneficial influence of the winds.

The earth, which is the habitation of so many creatures, must be sufficiently capacious not only to contain them, but what is necessary for their preservation; and being, as it were, the basis of this sublunary creation, it must be so firmly and compactly girt together, as to be beyond the reach of accident to destroy any of its parts, till the fiat shall have gone forth, that, Time shall be no more.

Had it been of an angular form, the points of the angles behoved to have been considerably weakened by their distance from the centre of gravity, and consequently would have been in continual danger of being loosened, or flying off, by the rapidity of the earth's diurnal motion round its axis; or had it been possible for them to have remained, what resistance must these angles have occasioned in the performance of that motion! What a continued state of perturbation and tempest in the air must they have caused! How inconvenient to the diffusion of light and heat, and for the wise and useful distribution of the waters!

The Surface of the Earth.—In casting our eyes abroad over the face of the earth, we observe it covered with two great bodies of land and water; but as it is to the appendages and productions of the former we mean first to direct our thoughts, we shall leave the consideration of Nature's mighty reservoir, and the wonders of the ocean, to an after occasion, and proceed to consider the magnificent scene which the dry land presents.

The first thing that here strikes the imagination, is that wonderful diversity every where observable, and those numerous inequalities so conspicuous on its surface. On one part, we behold the gently rising hillock, scarcely perceptible amidst the surrounding level; in another, the tremendous precipice, yawning horribly over the mountain's brow! Here, a deep-sunk glen, embosomed among rocks, recedes from the eye, and screens the little rivulet that glides along its bottom; there, the lofty summits of the Andes and the Alps, with cloud-capt tops wrapt in garments of perpetual snow, bid defiance to vegetation, or smile above the blast in sunshine, while the reverberating sound of distant thunder proclaims the raging of the storm below.

In one place we behold the pleasantly sheltered meadow, decked in all its luxuriance of herbage, and in another a wide naked waste, or sea-like fen, losing themselves in the distant prospect. Here, broad and rapid rivers separate nations at variance: there, the purling stream, partly fordable, and partly surmounted by the convenient bridge, unites and connects those who enjoy the mild blessings of peace. Here a vast tract of uncultivated heath stretches across the districts of the mountains, while lakes of considerable magnitude lave their basis, and cover by their limpid waves the interjacent valleys.

We have just been considering the earth as a globular body. But how, it may be asked, are we to reconcile this with those unequal appearances observable on its surface? To this we answer, that the elevation of the highest mountain bears no more proportion to the diameter of this wonderful structure, than the inequalities on the rind of an orange does to its bulk; and although these may render it, comparatively speaking, a little uneven, they do nothing to subtract from the beauty of its appearance, or the general roundness of its figure.

Deformities indeed they cannot be called; for if the human mind delights in variety, these inequalities present us with a variety the most pleasing and picturesque; and if the contemplative philosopher is captivated by the multiplicity of Nature's productions, these furnish food for the most keen researcher into the wonders of Omnipotence. But a gratification of taste for the sublime and beautiful were not the only objects the Creator had in view in this diversity of the earth's surface.

Mountains and Valleys—have other great and important uses. Is health, the greatest of all earthly blessings? to one class of valetudinarians the mountain breeze is beneficial, while to another the genial warmth of the well-sheltered valley produces the most salutary effects. Does the east wind rage with fury, or cold, with its freezing particles, visit us from the north? the bosom of the valley, or the lee-side of the mountain, defends us from the fury of the tempest, and shelters us from the raging storm.

By this happy diversity of towering mountain and sinking dale, we have a variety of soils in a small compass, and are furnished with the productions of different climates almost at our doors. These serve also for the harbour and lodgment of a variety of animals that would have been ill accommodated in the open plain. They are also convenient not only for the generating of metals and minerals, but for digging them out with infinitely less trouble and expense than if they had been situate at considerable distances below a level surface; and mountains are the birth-place of many valuable mines and precious stones.

In the burning regions of the torrid zone, ridges of mountains, running from east to west, arrest with their towering heads the vapours in their flight, and, condensed into rain, force back the fugitives in cooling and refreshing showers. In places where earthquakes prevail, mountains are converted into funnels, for the purpose of vomiting forth those volcanic eruptions of liquid fire, which, but for such vents, might have shaken kingdoms from their foundations, and swallowed up provinces in one mighty gulph.

But the most general use to which Providence seems to have applied mountains and valleys, and consequently, without doubt, the most important one for which they were designed, is the elevation of springs, and convenient distribution of waters. Agreeable to the language of the royal Psalmist, "They go up by the mountains, they go down by the valleys, unto the place which thou hast appointed for them." And this use alone

would have afforded us abundant motive of gratitude and thankfulness, although there had been no other, that from mountain and valleys we are supplied with these inestimable blessings.

Springs and Rivers.—Water is not only one of those necessary elements of which our very means of existence are composed, but it administers to our wants and conveniences on a variety of occasions, and in many different shapes. With water our choicest bread is mixed, and it makes part of the composition of our favourite beverage. By water the beasts of the field, and the fowls of the heavens quench their thirst; and by means of it the lofty cedar of Lebanon derives its nutriment, as well as the tender herb that creeps against the wall. By this necessary and useful fluid we are assisted in many a tedious and laborious operation: formed into canals, it helps the deep-laden barge forward in its progress; confined into dams, it sets the ponderous mill-wheel in motion; or, evaporated into steam, it puts in play the massy arms of the huge engine.

But how does it come to pass that water is rendered thus serviceable? It is partly owing to the wise manner, in which the great Creator distributes it from his treasures, by causing springs to take their rise in elevated situations, and partly from the general law impressed upon fluids to regain their level, that water is impelled forward in its course, and made to surmount so many obstacles in its progress to the sea, while its suitable consistency fits it for being easily turned aside, and diverted into such channels as the necessities of man require.

If, as might have been expected, springs had been confined in general to the lower situations of the earth, extensive tracts must have been left unwatered, while plains in their immediate neighbourhood would have been deprived of their fertility by inundation, or rendered pestilential by stagnant waters pent up without the means of escape. Had water been deprived of that admirable property of rising to its level, how liable would it have been to be obstructed in its progress by every insignificant hillock or trifling rise of ground; and, with respect to its consistency, besides being rendered incapable of being converted to so many useful purposes, had it been thinner, how would it have answered the purpose of supporting so many burthens, or keeping within its bounds? had it been thicker, how would it have been adapted for quenching thirst, or ascending the minute tubes of the vegetable tribe?

But by this wise and beneficial arrangement, rivers being elevated at their head, in situations at a distance and remote from the sea, are necessitated to pass over a large tract of country before they lose themselves in the main, and following the course of those numerous sunken beds made for them in the valleys, they are at once confined within their proper limits, and made to wind in many a lengthened turn, to the more copious diffusion of their benefits, than would have otherwise been the case; while their pliable nature renders them easily turned aside as they glide along to water those fields removed at a small distance from their banks, or for other purposes to which the ingenuity of man may make them subservient.

(To be continued.)

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—I am very glad to find that a new series of *The Economist* has made its appearance on an improved plan; and that you have decided that “the strictest care will be taken that nothing shall appear in it but what

is *decidedly moral*," &c. I have the first Number now before me, and hope you will strictly adhere to the professed plan of making it really a *Family Economist*. "Domestic Medicine, Useful Receipts, Pathetic Poetry," &c., and any matter calculated to promote morality and religion, must always be acceptable; but let me advise you carefully to exclude every thing *trifling* and idle, as well as what is "*vulgar or unchaste*." Permit me to observe, that the *consequences* and *effects* of disregarding the laws of morality and religion may be illustrated by many of the *police reports*; therefore any tales, properly introduced into your new work (as is the *Mercenary Lover*), and by its readers properly used, will prove the best "*domestic medicine and useful receipts*" it can contain. Husbands and wives may from them learn much, by seeing the *effects* of not doing their duty, as may also parents and children, masters and mistresses. I must repeat, that a useful selection of these, with a judicious remark or two, *must* do good.

I am, Sir, your's, &c.

September 12, 1825.

A SINCERE WELL-WISHER,

Advice to Youth.

As soon as you are capable of reflection, you must perceive that there is a right and wrong in human actions. You see that those who are born with the same advantages of fortune, are not all equally prosperous in the course of life. While some of them, by wise and steady conduct, attain distinction in the world, and pass their days with comfort and honour; others of the same rank, by mean and vicious behaviour, forfeit the advantages of their birth, involve themselves in much misery, and end in being a disgrace to their friends, and a burthen on society. Early, then, you may learn that it is not on the external condition in which you find yourselves placed, but on the part which you are to act, that your welfare or unhappiness, your honour or infamy, depend. Now, when beginning to act that part, what can be of greater moment than to regulate your plan of conduct with the most serious attention, before you have yet committed any fatal or irretrievable errors? If, instead of exerting reflection for this valuable purpose, you deliver yourselves up, at so critical a time, to sloth and pleasure; if you refuse to listen to any counsellor but humour, or to attend to any pursuit except that of amusement; if you allow yourselves to float loose and careless on the tide of life, ready to receive any direction which the current of fashion may chance to give you; what can you expect to follow from such beginnings? While so many around you are undergoing the sad consequences of a like indiscretion, for what reason shall not these consequences extend to you? Shall you only attain success without that preparation, and escape dangers without that precaution, which is required of others? Shall happiness grow up to you of its own accord, and solicit your acceptance, when, to the rest of mankind, it is the fruit of long cultivation, and the acquisition of labour and care? Deceive not yourselves with such arrogant hopes. Whatever be your rank, Providence will not, for your sake, reverse its established order. By listening to wise admonitions, and tempering the vivacity of youth with a proper mixture of serious thought, you may insure cheerfulness for the rest of your life; but by delivering yourselves up at present to giddiness and levity, you lay the foundation of lasting heaviness of heart.

To take the Impression of a Leaf of any Tree, Plant, or Shrub, with all its Veins.

Having put the intended leaf into a book for a few minutes, which will cause it to lie very flat, you must have a pair of balls, somewhat of the shape of those used by printers; have them covered with kid-skin, that being the best leather for the purpose. These balls may be made to any size. You must then procure some lamp-black, ground or mixed with drying oil, and having put a small quantity on one of the balls, spread it all over with the other till they are both black; then laying the leaf on one of them, place the other over it, and press both very hard together. When the leaf is sufficiently black, take it off the ball, and place it between a sheet of white paper. Press it gently with your hand, the heat and pressure of which will have caused it to have received an accurate delineation of all its veins. Instead of black, any other colour may be used. Verdigris makes a pleasant green; and by adding yellow ochre, or Prussian-blue, you may approach the original tint of the leaf, and your impression will almost equal that of nature.

The Effects of Drunkenness.

Drunkenness expels reason—drowns the memory—defaces beauty—diminishes strength—inflames the blood—causes internal, external, and incurable wounds—is a witch to the senses, a devil to the soul, a thief to the purse, the beggar's companion, a wife's woe, and children's sorrow—makes a strong man weak, and a wise man a fool. He is worse than a beast, and is a self-murderer, who drinks to others good health, and robs himself of his own.

Hoax.

The first hoax on record was practised in the reign of her majesty Queen Anne. A well-dressed man rode down the King's-road from Fulham, *at a most furious rate*, commanding each turnpike-gate to be thrown open, as he was a messenger, conveying the news of the Queen's sudden death. The alarm instantly spread into every quarter of the city; the trained bands, who were on their parade, desisted from their exercise, furlled their colours, and returned home with their arms reversed; the shopkeepers began to collect sables, when the jest was discovered, but not the author of it.

Select Thoughts.

The creditor, whose appearance gladdens the heart of a debtor, may hold his head in sun-beams, and his foot on storms.

Who, under pressing temptations to lie, adheres to truth, nor to the profane betrays aught of a sacred trust, is near the summit of wisdom and virtue.

Who in the same given time can produce more than many others, has vigour; who can produce more and better, has talents; who can produce what none else can, has genius.

Expeditious Travelling.

In a London newspaper, printed ninety years ago, there is an advertisement, informing the public that a new coach is established to “fly from London to Gloucester in the short space of three days.” The same distance is now performed in about ten hours.

New Charades, Conundrums, &c.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades : 1. Anthem—2. Patriot.—*Conundrums* : 1. It comes before T—2. X T C (extacy)—3. S X (Essex)—4. A coronet.

Puzzles : (1). } 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, halfpence.
{ Place 4 upon 1, 7 upon 3, 5 upon 9, 2 upon 6, and 8 upon 10
(2). 99².

CHARADES.

1.

My *first* and my *second* are both in the earth.
My *whole* on its surface can only have birth.

2.

My *first* is a place where no promises bind,
My *second* depends on the breath of the wind ;
My *whole* is more fickle than friendship or weather,
And the maid who trusts to me, relies on a feather.

3.

My *first* weary sportsmen most ardently seek,
When homeward returning, exhausted and weak ;
My *second* Demosthenes gravely produced,
Tho' much for his fame and his learning abused ;
For my *whole*, exiled monarchs in banishment pine,
And for this a king fought on the banks of the Boyne.

CONUNDRUMS.

1. Why is opening a letter a very strange way of getting into a room ?
2. What noun is most admired by the ambitious ?
3. Why is a chronologist like a palm-tree ?
4. Why is education like a tailor ?
5. What was the first thing Adam set in his garden ?

EXPERIMENTS.

To demonstrate the Weight of the Atmosphere.—Place a card upon a wine-glass filled with water, that is *completely filled* ; then invert the glass, and the water will not escape, the pressure of the exterior atmosphere being sufficient to support the card in its position.

To make Fire flash from Water.—Pour a little clear water into a small glass tumbler, and put one or two pieces of phosphoret of lime into it. In a short time *flashes of fire* will dart from the surface of the water, and terminate in ringlets of smoke, ascending in regular succession.

POETRY.

Human Life.

SINCE all mankind to happiness
Lay some fantastic claim,
'Tis strange among so great a crowd,
'That all should miss their aim.

"How were I blest," the peasant cries,
Had empire been my share!"
"Curst be this grandeur," says the prince,
The source of all my care!"

As when some craggy cliff from far,
With pleasure we survey,
And, with the distant prospect fired,
Straight thither make our way;

But find, at length, with pains arrived,
Its tempting glory ceased,
By desert barrenness convinced
The distance only pleased.

But to be happy—be content,
Nor break with care your sleeps!
Bliss, like a shadow, run or stand,
The self-same distance keeps.

W. L.—1

To ELIZA, on her Birth-Day.

Amid the effusions of friendship and love
That attend on *Eliza* to-day,
Will she deign the short wish of a friend to approve,
Who is anxious his tribute to pay?

Yet what can he wish that she does not possess?
To wish for more beauty were vain;
May her happiness never be mixt with distress,
Nor her pleasures be tintured with pain.

Be the dawn of her life like the opening of Spring,
And her prime like the bright Summer's day,
That when Autumn draws on, it fresh comforts may bring,
And long, long keep cold Winter away.

May the hand of her Maker preserve her thro' life,
And from every danger defend;
And when she departs from this region of strife,
May her happiness be without end.

W. M.

WEEKLY ALMANACK.

SEPTEMBER. Saturday, 24.—High water, aft. 20 min. p. 12.—Sun rises 58 min. p. 5, sets 2 min. p. 6.

Sunday, 25.—High water, morn. 19 min. p. 5; aft. 35 min. p. 5.—Sun rises at 6, sets at 6.

Monday, 26.—Old Holy Rood.—St. Cyprian: this saint was an African by birth, of a good family, and well educated. He behaved with great courage and resolution in the Decian persecution, and openly invited the people to constancy and perseverance: this conduct so enraged the Pagans, that he soon fell a victim to their fury, and suffered martyrdom under Valerianus and Gallienus, in 258.—High water, morn. 27 min. p. 1; aft. 38 min. p. 1.—Sun rises 2 min. p. 6, sets 58 min. p. 5.

Tuesday, 27.—Full Moon 13 min. p. 4 morn.—High water, morn. 10 min. p. 2; aft. 29 min. p. 2.—Sun rises 4 min. p. 6, sets 56 min. p. 3.

Wednesday, 28.—High water, morn. 48 min. p. 2; aft. 3 min. p. 3.—Sun rises 6 min. p. 6, sets 54 min. p. 5.

Thursday, 29.—St. Michael: this saint was an archangel who presided over the Jewish nation; he fought with the Dragon or Satan, and his angels: and contending with the Devil, he disputed about the body of Moses (See Rev. xii. 7; Jude 9).—High water, morn. 17 min. p. 3; aft. 31 min. p. 3.—Sun rises 8 min. p. 6, sets 52 min. p. 5.

Friday, 30.—St. Jerome: this saint was born in a town called Stridon, on the confines of Pannonia and Dalmatia. He translated the Old Testament into Latin; and died in the 80th year of his age, A. D. 422.—High water, morn. 46 min. p. 3; aft. 1 min. p. 4.—Sun rises 10 min. p. 6, sets 50 min. p. 5.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	69	to 76
New Red Wheat	56	.. 65
New White ditto	56	.. 70
Rye	38	.. 40
Barley	42	.. 56
Pale Malt	68	.. 72
Feed Oats	21	.. 27
New Pigeon Beans	50	.. 53
Boiling Pease	60	.. 65
Grey Pease	45	.. 48
Rapeseed (new) per last 27½ to 29½		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Oal.

	Monday.			Friday.		
	s.	d.	s.	s.	d.	s.
Beef	3	14 to 5	0	3	8 to 6	0
Mutton	3	10 .. 5	4	3	8 .. 5	2
Vend	4	8 .. 6	0	4	8 .. 6	0
Pork	3	10 .. 5	8	3	10 .. 5	8
Lamb	4	4 .. 5	6	4	0 .. 5	4
Cattle at Market.						
	Mon.			Fri.		
Beasts	3,331			530		
Sheep and Lambs	30,510			7,000		
Pigs	180			120		
Calves	280			180		

NEWGATE AND LEADENHALL.

Beef .. 3s. 4d. to 4s. 6d.	Vend 3s. 4d. to 4s. 6d.
Mutton 3 4 .. 4 0	Pork 3 4 .. 5 4
Lamb .. 4 0 .. 5 0	

BUTTER, per Firkin.

Dorset	60s. to 64s.	York .. 50s. to 62s.
Cambridge ..	60 .. 62	

Irish.

New Carlow. 102s. to 106s.	Belfast 101s. to 105s.
Waterford .. 101 .. 103	Cork .. 102 .. 104
Newry	0 .. 0
	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 60	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10s. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	58	to 60
New Waterford sides	60	.. 62

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½ to 2	4½	
Congou	2	6½ .. 3	6½	
Souchong, good and fine	3	9 .. 4	10	
timpowder	5	8 .. 7	4	
Twankay and Bloom	3	5½ .. 3	8	
Hyson, common	4	0 .. 4	5	
—, good and fine	4	6 .. 5	10	
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Ton.

	l.	s.	l.	s.
Potatoes	6	0 to 7	0	
Yorkshire Kidneys	0	0 .. 0	0	

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.

6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

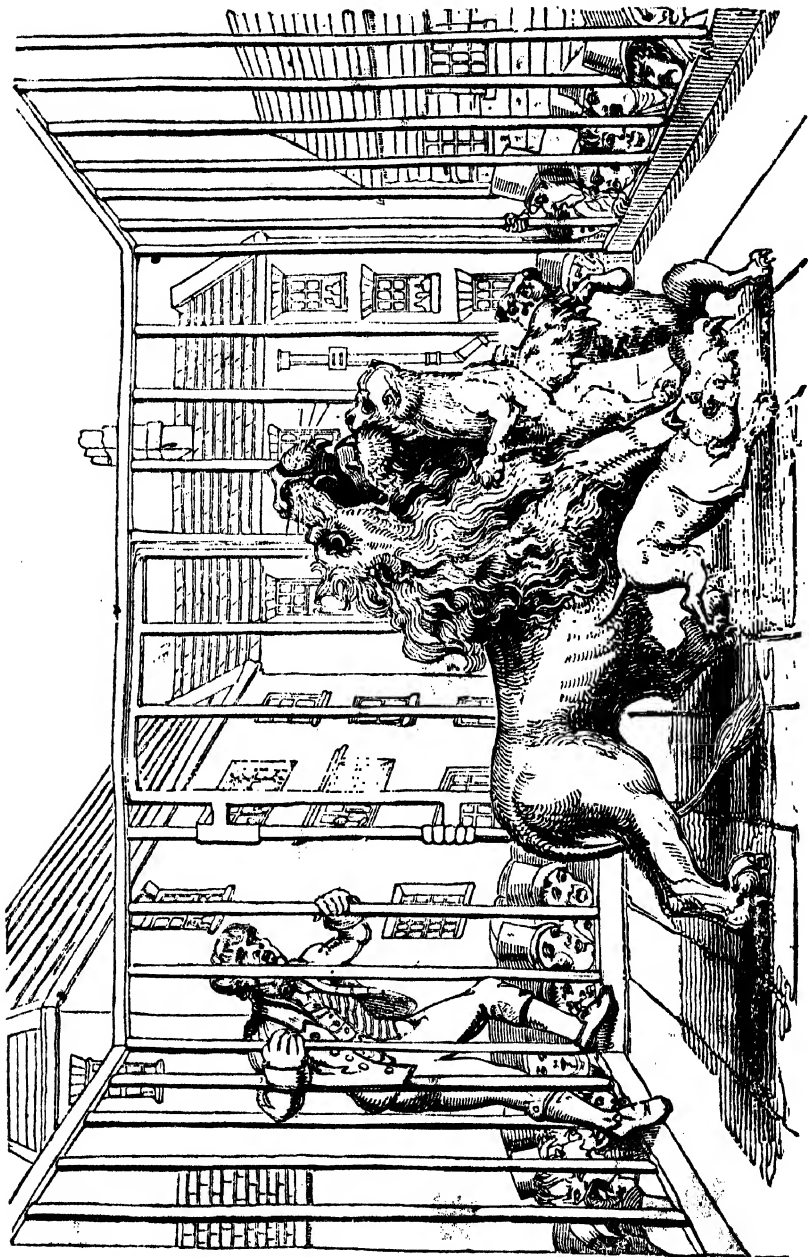
Newcastle.

	s.	d.
Burdon	39	0
Beamont	36	6
Hebburn Main	41	0
Holywell	38	0
Kenton West	38	3
Knittingworth	39	6
Liddell's Main	36	6
Percy East	37	0
Pontop Windsor	36	0
Tanfield Moor	37	6
Townley	36	6
Wylam	36	0
Walls End, Bewicke and Co.	42	0
—, Green's	37	3
—, Hotspur	39	0
—, Newmarsh	40	0
—, Northumberland	39	6

Sunderland.

Russel's Hutton's Walls End	43	3
Walls End, Hutton	43	3
—, Stewart's	43	2

THE LION BAIT AT WARWICK.



“ Is it not astonishing that, in this age of *feeling and refinement*, such barbarous customs should still be pursued? for surely the heart which is alive to sensibility, can never be gratified by inhumanity and persecution.”

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Directions for Marketing.

THE best rule for marketing is, to pay ready money for every thing, and to deal with the most respectable tradesmen in your neighbourhood. If you leave it to their integrity to supply you with a good article, at the fair market price, you will be generally supplied with better provisions, and at as reasonable a rate as those bargain-hunters who trot "around about" a market, till they are trapped to buy some unchewable old poultry, tough tup-mutton, stringy cow-beef, or stale unseasonable fish, at a very little less than the price of prime and proper food: with savings like these, they journey home in triumph, cackling all the way, like a goose, that has got ankle deep into good luck. But though we advise you to trust to your tradesman's integrity, we do not wish you to put your own judgment entirely out of the question; and be assured experience will enable you to market to the best advantage. Be careful, before you go to market, to look over your larder, and consider well what things are wanting, especially on a Saturday; for no well-regulated family can suffer a disorderly caterer to be jumping in and out to the chandler's shop on a Sunday morning.

For the benefit of those who are but little accustomed to marketing, we shall now point out the best criterion for ascertaining the qualities of meat, poultry, fish, &c. beginning first with

Beef.—The meat of ox-beef, if it be young, will have a fine, smooth, open grain, of a pleasing carnation red colour, and will feel tender; the fat should look rather white than yellow; for when the fat is of a deep yellow, the meat is seldom good; and the suet should be perfectly white. But the following rules should be observed, in order to distinguish between ox, cow, and bull beef: The grain of cow-beef is closer, and the fat whiter, than that of ox-beef; but the lean is not of so bright a red. The grain of bull-beef is still closer, the fat harder and skinny, the lean of a deep red, and gives a strong rank scent; but ox-beef is the reverse of this.

Mutton.—Press the flesh with your finger and thumb, and it will feel tender if it be young; but it will feel hard, be wrinkled, and the fat will be fibrous and clammy, if it be old. The flesh of ewe-mutton is paler than that of the wether, and the grain closer. The grain of ram-mutton is likewise closer, the flesh of a deep red, and the fat spongy. If the sheep had the rot, the flesh will be pale; the fat a faint white, inclining to yellow; the meat will be loose at the bone; and, if you squeeze it hard, some drops of water, resembling dew or sweat, will appear on the surface.

Lamb.—If the lamb be good, the eyes will appear bright and full in the head; but if they be sunk and wrinkled, it is a sign it is stale. The vein in the neck of the fore-quarter will also appear of a fine blue colour, if it is fresh; but if green or yellow, it is undoubtedly stale. Should a faint disagreeable scent proceed from the kidney in the hind-quarter, or if the knuckle feels limber on your touching it with your fingers, you may conclude it is not good.

Veal.—The fillet of a cow-calf is usually preferred to that of a bull; the flesh of the latter being firmer grained than that of the former, and the fat more curdled. If the vein in the shoulder be not of a bright red, the meat is stale; and if there be any green or yellow spots, it is generally very bad. The neck and breast, if good, will be white and dry; but if they be clammy, and look green and yellow at the upper end, they are bad. The loin is generally tainted first under the kidney, and the flesh, when stale, will be soft and slimy. If the leg be white and firm, you may conclude it is good; but, if stale, the flesh will be flabby, and intermixed with green or yellowish specks.

Pork.—The lean of young pork will break, and the skin dent, on being pinched with the finger and thumb; but if the rind be thick, rough, and cannot be easily impressed with the finger, it is old. The flesh will be cool and smooth if it is fresh; but if clammy, it is tainted, and the knuckle is always the worst in this case. Measly pork, which is very unwholesome to eat, may be easily discovered by the fat being full of kernels, which is never the case in good pork.

Brawn.—The best method of discovering whether brawn be young or old, is by the extraordinary or moderate thickness of the rind, and the hardness or softness of it; for the thick and hard is old, but the moderate and soft is young. If the rind and fat be remarkably tender, it is not boar-brawn, but barrow or sow.

Dried Hams and Bacon.—Thrust a sharp-pointed knife into the middle of the ham, under the bone; and on smelling the knife, if the ham be good, it will have a pleasant flavour; but if it be daubed and smeared, and has a disagreeable scent, reject the ham as a bad one; those short in the hock generally turn out best. A gammon of bacon may be tried in the same manner; and be sure to observe that the flesh adheres closely to the bones, and the fat and lean to each other; for, if it does not, the hog was not sound. When bacon is young, the rind is thin; but thick when it is old.

Turkeys.—The signs of a cock turkey being young, are the shortness of the spur, and the smoothness and blackness of the legs; the feet will also be limber and moist, and the eyes full and bright. But it will be necessary to observe that the spurs are not cut or scraped, which is an artifice frequently made use of, in order to deceive. If the turkey be stale, the eyes will be sunk, and the feet dry. The same rules may be observed to judge of a hen turkey, with this difference, that if she be old, her legs

will be rough and red ; if with egg, the vent will be soft and open ; but if she has no eggs, the vent will be hard and close.

Cocks and Hens.—The spurs of a young cock are short ; but the same precaution must be attended to as was just given in the choice of turkeys. Hens are always best when full of eggs, and just before they are going to lay. The combs and legs of an old hen are rough, but smooth in a young one. The comb of a good capon is very pale, its breast remarkably fat, and he has a large rump and a thick belly.

Geese.—The bill and feet of a young goose are yellow, with very few hairs upon them ; but, if old, both will look red. The feet will be limber if it be fresh ; but stiff and dry, if stale. A stubble goose will be in order till it is five or six months old. Green geese, which are in season from May or June, and till they are three months old, should be scalded before they are picked ; but stubble geese should be picked dry.

Ducks.—The legs of a fresh-killed duck are limber, and the belly will be hard and thick, if it be fat ; but the feet of a stale duck are dry and stiff. The feet of a tame duck are thick, and inclining to a dusky yellow, but those of a wild-duck are smaller, and of a reddish colour. Ducklings should be scalded before they are picked ; but ducks should be picked dry.

Pigeons.—The tame pigeon, which is generally preferred to the wild, should be large in the body, fat, and tender ; and, when new, are full and fat at the vent, and limber footed ; but if the toes be harsh, the vent loose, open, and green, it is a sure sign they are stale ; and the legs will be large and red, if old. Wood-pigeons are much larger than either wild or tame, but like them in other respects. The same rules may be observed in the choice of other small birds, such as larks, field-fares, plovers, &c.

Rabbits.—If the rabbit be old, the claws will be very long and rough, and grey hairs will be intermixed with the wool ; but, in a young one, the wool and claws will be smooth. If stale, the flesh will look bluish, with a kind of slime upon it, and the body will be limber ; but if fresh, the body will be stiff, and the flesh white and dry.

Eggs.—If the egg be new, it will feel warm on putting the greater end of it to your tongue ; but if cold, it is stale ; and according to the degree of heat or cold there is in the egg, you may judge of its staleness or newness. Or hold it up against the sun or a candle, and if the yolk appear round, and the white clear and fair, it is a mark of its goodness ; but if the yoke be broken, and the white cloudy and muddy, the egg is a bad one. Or put the egg into a pan of cold water : in this case, the fresher the egg is, the sooner it will sink to the bottom ; but if it be addled or rotten, it will swim on the surface of the water.

Butter.—It is necessary to use much caution in purchasing this article, in order not to be deceived ; for too frequently a well-tasted and scented piece is artfully placed in the lump, which is offered for your approbation ; therefore it is better to taste it yourself, at a venture, and not trust to that which may be given to you. If you buy salt-butter, put a knife into it, and apply it to your nose ; when the smell will direct you much better than the taste. But if it be in a cask, have it unhooped, and thrust your knife between the staves, into the middle of it, and then you cannot be deceived ; for the middle of the cask is frequently a different sort from that at the top, which is artfully introduced by those who send it from the country.

Cheese.—Particular attention should be paid to the coat or rind, in the purchasing of this article. If the cheese be old, and has a rough coat, rugged or dry at top, you may expect to find little worms or mites in it ;

and if it be over-full of holes, moist, or spongy, it probably is maggoty. Should you observe any decayed places on the outside, be careful to probe them to the bottom; for though the hole in the coat may appear but small, it may be of considerable dimensions within the cheese.

Salmon.—Previous to giving directions for choosing a salmon, it may not be improper to make a few remarks on the choice of fish in general. In order to discover whether they be fresh or stale, take notice of the colour of the gills, which should be of a lively red; whether they are hard or easy to be opened, the projection or indentation of their eyes, the stiffness or limberness of their fins, and the scent from their gills. The flesh of a salmon, when new, is of a fine red, and particularly so at the gills. The scales should be bright, and the fish very stiff. The Spring is the proper season for the salmon, which is then of a fine, rich, and pleasant flavour.

Turbot.—This fish, if good, will be thick and plump, and the belly of a yellowish white; but, if they appear thin and bluish, they are bad. This fish is in season during the greatest part of the summer, and is in high estimation.

Trout.—The females of this excellent fresh-water fish are held most in esteem, and are distinguished by having a snaller head and deeper body than the males. The best sort are red and yellow. They are in high perfection the latter end of June.

Cod.—A cod should be very thick at the neck; and, if it be perfectly fine and fresh, the flesh will be white, firm, and of a bright clear colour, with red gills. When they are stale, they will appear flabby, and will not retain their proper flavour. From Christmas to Lady-day is their proper season.

Tench.—Tench should be dressed alive, in order to be eaten in perfection; but if they be dead, examine the gills, which should be red, and hard to open. The eyes will be bright, and the body firm and stiff, if fresh. They are generally covered with a kind of slimy matter, which, if clean and bright, is a proof of their being good. Rubbing them with a little salt, will easily remove this slimy matter.

Soles.—Soles, if good, are thick and firm, and the belly of a cream colour; but if they are flabby, or incline to a bluish white, they are not good. Midsummer is the proper season for this fish.

Flounders.—These fish, when fresh, are stiff, their eyes bright and full, and their bodies thick. They should be dressed as soon as possible after they are dead.

Smelts.—If smelts be fresh, they will be very firm, will have a peculiarly strong smell, greatly resembling that of a pared cucumber, and will be of a fine silver hue.

Skate.—This fish, if it be too fresh, will eat very tough; and if stale, they have a strong and disagreeable scent. When perfectly good and sweet, the flesh will look exceedingly white, and be thick and firm.

Sturgeon.—The flesh of this fish is very little white, and has a few blue veins, the grain even, the skin tender, good-coloured, and soft. All the veins and gristles should be blue; for, when they are brown and yellow, the skin harsh, tough, and dry, the fish is not good. It has a pleasant smell when in perfection, but a very disagreeable one when bad. It should also cut firm, without crumbling. The females are as full of roe as a carp.

Herrings.—The gills of a fresh herring will be of a fine red, and the

whole fish stiff and very bright ; but if the gills be of a faint colour, and the flesh limber and wrinkled, you may be assured it is stale. Pickled herrings, when good, are fat, fleshy, and white ; and red herrings will be large, firm, and dry ; the latter should be full of roe and melt, and the out-sides of a fine yellow. Those that have the skin or scales wrinkled on the back, are preferable to those which have broad scales.

Oysters.—Oysters, when alive and full of vigour, will close fast upon the knife on opening, and let go as soon as they are wounded in the body. Of the various species, those called the native Milton, being the fattest and whitest, are most esteemed ; but some prefer the Colchester, Pyfleet, and Milford oysters.

Lobsters.—The tail of a boiled lobster, if fresh, will be stiff, and pull up with a spring ; but if it be stale, the tail will be flabby, and have no spring in it. But it is more advisable to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping ; if they have not been long taken, the claws will have a quick and strong motion on squeezing the eyes ; and the heaviest are esteemed the best. The cock lobster is known by the narrow back part of his tail ; the two uppermost fins, within his tail, are stiff and hard ; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh is firmer, and the body of a redder colour, when boiled.

Crabs.—When they are stale, their shells will be of a dusky red colour ; the joints of their claws limber, which, being loose, may be turned any way with the finger ; and from under their throat will issue an unpleasant smell. But, if good, they are the very reverse.

Prawns and Shrimps.—These fish, when in perfection, afford a pleasant scent, are very firm, and their tails turn stiffly inwards. They have a bright colour, when fresh ; but their tails grow limber, the brightness of their colour goes off, and they become pale and clammy, when stale.

Blackberry Jam.

A correspondent from the country points out the advantages which this sweetmeat possesses over the more luxurious preserves. She says, "I am the mother of a large family, and from my own experience can affirm, that I have found this pleasant conserve to be the greatest, the most innocent, and certainly the least expensive treat that I can provide for my children ; and (with the exception of treacle, which my young ones always take for their breakfast instead of butter) is the aliment of all others that I find most useful in regulating the bowels. The generality of jams and jellies are made with white sugar, and the proportions are weight for weight with fruit ; hence the obvious objections to their frequent use among children are the constipating nature of the loaf sugar, and the enormous quantity that must be eaten of it before a sufficient bulk of the preserve can be obtained. The indispositions to which young persons are liable, probably proceed from the acid formed in the stomach from their injudicious indulgence in sweet things. The cheapness of this delicate jam is astonishing ; at the expense of 9d. or 10d. families may be provided with 3 lbs. of a wholesome luxury. I give 2d. a quart for the berries, which my poor neighbours gather for me ; I then weigh them, and to every pound add half a pound of the coarsest moist sugar, and boil it rather more than three quarters of an hour, keeping it stirred from the commencement.

The present is the best time for gathering the berries, and, like the bees, to lay up a store of sweets for winter ; but they may be procured till late in the autumn, provided the white frosts have not attacked them."

Substitutes for Soap.

As an article of domestic economy, *fuller's earth* might be employed in the cleaning and scouring of any thing wooden, being an excellent substitute for soap, of which great quantities are consumed that might be saved in house cleaning.

The *saw-dust* of fir and pine trees contains a very large proportion of resinous and saponaceous matter ; so that it has been usefully employed by the country people of Sweden and Norway, instead of soap, in washing coarse linen.

COOKERY.

To stew a Turkey or Fowl.—Take a turkey or fowl ; put it into a saucepan or pot, with a sufficient quantity of gravy, or good broth ; a head of celery cut small, mace, pepper-corns, and a sprig of thyme, tied in a muslin bag. When these have stewed softly, till done enough, take up the turkey or fowl ; thicken the liquor it was stewed in with butter and flour ; lay it in the dish, and pour the sauce over it.

To stew Pigeons.—Stuff the insides of the pigeons with seasoning made of pepper, salt, mace, and sweet herbs, chopped very fine. Tie up the neck and vent, and, when half roasted, put them into a stew-pan, with a sufficient quantity of gravy, a little white or red wine, some pickled mushrooms, and a bit of lemon-peel ; let them stew till done enough ; then take them out ; thicken the liquor with butter, and the raw yolks of eggs. Dish the pigeons, and pour the sauce over them. Garnish with lemon. If you wish to enrich this receipt, you may, when the pigeons are almost done, put in some artichoke-bottoms, boiled, and fried in butter, or asparagus tops boiled.—Or, take six of the livers, a few bread crumbs, two anchovies, a little salt, the yolk of one egg, a little parsley and lemon-thyme chopped small, and two ounces of butter ; mix them, and fill the craws ; tie the pigeons up, and brown them in a stew-pan ; then take them out, and put almost as much gravy as will cover them ; add a blade of mace, some pepper, and lemon-thyme ; stew them over a slow fire an hour and a half ; then take out the pigeons, and thicken the sauce with a good piece of butter rolled in flour and grated nutmeg. Add three spoonsful of white wine, if you think proper.

Jugged Pigeons.—Pick and draw six pigeons ; wash them clean, and dry them with a cloth ; season them with mace, pepper, and salt. Put them into a jug, with half a pound of butter over them. Stop up the jug close with a cloth, that no steam can get out ; then set it in a kettle of boiling water, and let it boil an hour and a half. Take out the pigeons ; put the gravy that is come from them into a saucepan, and add a spoonful of wine, one of ketchup, a slice of lemon, half an anchovy chopped, and a sprig of sweet herbs. Boil it a little, and thicken it with butter rolled in flour ; lay the pigeons in the dish, and strain the gravy over them.

Duck stewed.—Lard it or not, as you like best ; half-roast it ; put it into a stew-pan, with a pint or more of good gravy, a glass of red wine, an onion or shalot, chopped small, a piece of lemon-peel, a little Cayenne and salt ; stew it gently, closely covered, till tender ; take out the duck, scum the sauce, boil it up quick, and pour it over the duck : add truffles and morels, if agreeable. Omit the wine, if you think proper.

Duck stewed with Cucumbers.—Half-roast it, and stew it as before ; have some cucumbers and onions, sliced, fried, and drain very dry ; put them to the duck ; stew all together.

Fresh Beans stewed.—Boil them, put to them a little cream, and a little gravy, if you have any ; pepper, salt, a bit of butter, and a little flour : boil it up.

To stew red Cabbage.—Slice a small red cabbage ; wash and put it into a saucepan, with pepper, salt, no water but what hangs about it after it is washed, and a piece of butter. Stew it till quite tender ; add two or three spoonsful of vinegar, and give it one boil over the fire. Serve it for cold meat, or with sausages on it. Or you may do it as above ; only use gravy to put in the pan with it, instead of butter, and put slices of onion, with pepper and salt : when quite tender, put a bit of butter, rolled in flour, to thicken it, and a little vinegar.

USEFUL RECEIPTS, &c.

To make Elder Wine to drink cold.—Take sixteen pounds of Malaga raisins ; pick and chop them very small ; take six pounds of powdered sugar, and five gallons of water ; boil the sugar and water together for a quarter of an hour ; then pour it boiling hot upon the raisins ; stir them well together, and let them stand seven or eight days, stirring it well every day ; then strain the liquor, and press out the raisins ; add to each gallon a pint of the juice of ripe elder-berries ; put to it a little ale-yeast spread on a bit of toast, just enough to make it move, not to work up ; let it stand two or three days to ferment ; then put it into the barrel, leaving it room to work ; stop it close ; let it stand to be thoroughly fine, and the sweetness sufficiently gone off ; then bottle it. The best way to get the juice of elder-berries is to bake them in earthen pots, and strain off the juice through a sieve or strainer.

Orange Wine.—To ten gallons of water, wine-measure, add twenty-eight pounds of lump-sugar, and the whites of six eggs ; boil it, and scum it as long as the scum rises ; pour it boiling-hot on the peels of a hundred oranges ; when nearly cold, put in six quarts of orange-juice ; let it stand three days ; then strain it from the peels, and put it into a cask ; in a month or six weeks, put in two quarts of brandy.

To preserve Polished Irons from Rust.—Polished iron-work may be preserved from rust by a mixture not very expensive, consisting of copal varnish, intimately mixed with as much olive oil as will give it a degree of greasiness, adding thereto nearly as much spirit of turpentine as of varnish. The cast iron-work is best preserved by rubbing it with black-lead. But where rust has begun to make its appearance on grates or fire-irons, apply a mixture of tripoli, with half its quantity of sulphur, intimately mingled on a marble slab, and laid on with a piece of soft leather : or emery and oil may be applied with excellent effect ; not laid on in the

usual slovenly way, but with a spongy piece of the fig-tree, fully saturated with the mixture. This will not only clean, but polish, and render the use of whiting unnecessary.

To preserve Brass Ornaments.—Brass ornaments, when not gilt or lackered, may be cleaned in the same way, and a fine colour may be given to them by two simple processes. The first is to beat sal-ammoniac into a fine powder, then to moisten it with soft water, rubbing it on the ornaments, which must be heated over charcoal, and rubbed dry with bran and whiting. The second is to wash the brass work with roche alum boiled in strong ley, in the proportion of an ounce to a pint; when dry, it must be rubbed with fine tripoli. Either of these processes will give to brass the brilliancy of gold.

To make Gunpowder.—Pulverize separately five drachms of nitrate of potass, one of sulphur, and one of newly burnt charcoal: mix them together with a little water in a mortar, so as to make the compound into a dough, which must be rolled out into round pieces, the thickness of a pin, between two boards. Lay a few of these pieces together, and cut them with a knife into small grains, which are to be placed on a sheet of paper in a warm place to dry. During granulation, the dough must be prevented sticking to the board, by rubbing on it a little of the dry compound powder. The explosion takes place in consequence of the generation of a large quantity of various gases.

To preserve Phosphorus.—Keep it in places where neither light nor heat has access. It is obtained from druggists in rolls about the thickness of a quill; these are put into a phial filled with cold water, which has been boiled to expel air from it, and the phial is inclosed in an opaque case.

MEDICINE.

To diminish inordinate Inflammation.—Mix one drachm of Goulard's extract of lead, or solution of sugar of lead in water, with four ounces of rectified spirit, and six ounces of distilled water. Make a lotion, which is to be applied to those surfaces where inflammation is very rapid.—Or, Dissolve two drachms of sulphate of zinc (white vitriol) in a pint of distilled water. To be applied as above.

Recent Cuts and Flesh-Wounds.—Draw the divided parts closely into contact, and retain them in that situation by adhesive straps of larger or smaller size, or of a less or greater number, according to the situation of the wound. The breadth of these straps, or ribbons of adhesive plaster, should be from an inch to an inch and a half, and the length from four to twelve inches, according to the extent of the incised parts. In applying them, they are first to be slightly warmed, especially in cold weather, and then one end is to be fastened at a moderate distance from the edge on one side. Now, while the union of the parts is preserved by an assistant, the other is to be conducted over to the opposite side, and being drawn tight, is to be affixed to the skin by pressure with the warm hand. A small aperture should be left between the straps, in the most depending part of the wound, for the evacuation of any water which may afterwards happen to form during the process of adhesion. Over the straps is to be applied a roller or bandage, which may be removed once a day, to inspect the progress of cure; but the straps are by no means to be removed, until the adhesion is complete.

Strong Beer Poultice.—Stir into half a pint of ale, or strong beer-grounds, as much oatmeal or linseed-meal as will make a cataplasm of proper thickness. This will prove an excellent stimulant and antiseptic for foul ulcers. It should be applied as warm as the parts will bear, and should be renewed every six hours.

Yeast Poultice.—Mix well together one pound of linseed-meal, and a pint of ale yeast. Expose this cataplasm to a gentle heat, until a certain degree of fermentation takes place. This poultice is excellent for stimulating and cleansing foul ulcers.

HUSBANDRY, RURAL ECONOMY, &c.

Barley.

Next to wheat, the most valuable grain is barley, especially on light and sharp soils. It is a tender grain, and easily hurt in any of the stages of its growth, particularly at seed-time; a heavy shower of rain will then almost ruin a crop on the best-prepared land; and in all the after-processes, greater pains and attention are required to insure success, than in the case of other grains. The harvest process is difficult, and often attended with danger; even the thrashing of it is not easily executed with machines, because the awn generally adheres to the grain, and renders separation from the straw a troublesome task. Barley, in fact, is raised at greater expense than wheat, and, generally speaking, is a more hazardous crop. Except upon rich and genial soils, where climate will allow wheat to be perfectly reared, it ought not to be cultivated.

Varieties of Barley.—Barley may be divided into two sorts, early and late; to which may be added a bastard variety, called bear or bigg, which affords similar nutriment or substance, though of inferior quality. Early barley, under various names, was formerly sown in Britain, upon lands that had been previously summer fallowed, or were in high condition; but this mode of culture being in a great measure renounced, the common sort, which admits of being sown either early or late, is now generally used. The most proper seed-season is any time in April, though we have seen good crops produced, the seed of which was sown at a much later period.

To prepare the Ground.—Barley is chiefly taken after turnips, sometimes after peas and beans, but rarely, by good farmers, either after wheat or oats, unless under special circumstances. When sown after turnips, it is generally taken with one furrow, which is given as fast as the turnips are consumed, the ground thus receiving much benefit from the spring frosts. But often two or more furrows are necessary for the fields last consumed; because, when a spring drought sets in, the surface, from being poached by the removal or consumption of the crop, gets so hardened as to render a greater quantity of ploughing, harrowing, and rolling necessary, than would otherwise be called for. When sown after beans and pease, one winter and one spring ploughing are usually bestowed; but, when after

wheat or oats, three ploughings are necessary, so that the ground may be put in proper condition. These operations are very ticklish in a wet and backward season, and rarely in that case is the grower paid for the expense of his labour. Where land is in such a situation as to require three ploughings, before it can be seeded with barley, it is better to summer fallow it at once, than to run the risks which seldom fail to accompany a quantity of spring labour. If the weather be dry, moisture is lost during the different processes, and an imperfect braird necessarily follows; if it be wet, the benefit of ploughing is lost, and all the evils of a wet seed-time are sustained by the future crop.

Quantity of Seed.—The quantity sown is different in different cases, according to the quality of the soil, and other circumstances. Upon very rich lands eight pecks per acre are sometimes sown; twelve is very common; and, upon poor land, more is sometimes given. By good judges a quantity of seed is sown sufficient to insure a full crop, without depending on its sending out offsets; indeed, where that is done, few offsets are produced, the crop grows and ripens equally, and the grain is universally good. —

Mr. McCartney's Invention for Hummeling Barley.

This invention is extremely simple, and the cost only 3s. It is a bit of notched stick or bar, lined on one side with a thin plate of iron, and just the length of the rollers, fixed by a screw-bolt at each end to the inside of the cover of the drum, about the middle of it, so as the edge of the said notched stick is about one-eighth of an inch from the arms of the drum as it goes round. Two minutes are sufficient to put it on, when its operation is wanted, which is, when putting through the bear the second time; and it is as easily taken off. It rubs off the awns or spikes to admiration; and by putting the grain another time through the mill, it will rub the husk off the ends of the pickle so entirely, that it is unnecessary to sow it afterwards.

General Mode of Planting Trees.

The operation of inserting plants in the soil is performed in various ways; the most general mode recommended by Marshall and Nicol is pitting; in which two persons are employed, one to operate on the soil with the spade, and the other to insert the plant, and hold it till the earth is put round it, and then press down the soil with the foot. The pit having been dug for several months, the surface will therefore be incrustated by the rains, or probably covered with weeds. The man first strikes the spade downwards to the bottom two or three times, in order to loosen the soil, then poaches it, as if mixing mortar for the builder: he next lifts up a spadeful of the earth, or, if necessary, two spadefuls, so as to make room for all the fibres, without their being anywise crowded together; he then chops the rotten turf remaining in the bottom, and levels the whole. The boy now places the plant perfectly upright, an inch deeper than when it stood in the nursery, and holds it firm in that position. The man *trindles* in the mould gently; the boy gently moves the plant, not from side to side, but upwards and downwards, until the fibres be covered. The man then fills in all the remaining mould, and immediately proceeds to chop and poach the next pit, leaving the boy to set the plant upright, and to tread the mould about it. This, in stiff, wet soil, he does lightly; but in sandy or gravelly soil he continues to tread until the soil no longer retains the impression of his foot. The man has by this time got the pit ready for the next plant;

the boy is also ready with it in his hand, and in this manner the operation goes on.

More expeditious Method.—The following mode has been practised for many years on the Duke of Montrose's estate in Scotland: The operator, with his spade makes three cuts, twelve or fifteen inches long, crossing each other in the centre, at an angle of sixty degrees, the whole having the form of a star. He inserts his spade across one of the rays, a few inches from the centre, and on the side next himself: then bending the handle towards himself, and almost to the ground, the earth opening in fissures from the centre in the direction of the cuts which had been made, he, at the same instant, inserts his plant at the point where the spade intersected the ray, pushing it forward to the centre, and assisting the roots in rambling through the fissures. He then lets down the earth by removing his spade, having pressed it into a compact state with his heel; the operation is finished by adding a little earth, with the grass side down, completely covering the fissures, for the purpose of retaining the moisture at the root; and likewise as a top-dressing, which greatly encourages the plant to put fresh roots between the swards.

Bleeding Horses.

Bleeding is often the most useful and efficacious means of curing diseases in horses, &c. In inflammatory affections, it is generally the first remedy resorted to, and its immediate salutary effects are often surprising. When it is necessary to lessen the whole quantity of blood in the system, open the jugular or neck vein. If the inflammation is local, bleed where it can be conveniently done, either from the part affected, or in its vicinity, by opening the plate vein, superficial vein of the thigh, or temporal arteries. In fevers of all kinds, and when inflammation attacks any important organ, as the brain, eyes, lungs, stomach, intestines, liver, kidneys, bladder, &c. bleeding is of the greatest use. It diminishes the quantity of blood in the body; and by this means prevents the bad consequences of inflammation. The quantity of blood to be taken varies according to the age, size, condition, and constitution of the horse and urgency of the symptoms. From a large strong horse, four or six quarts will generally be requisite, and this may be repeated in smaller quantities, if symptoms demand it. The blood, in these diseases, must flow from a large orifice made in the vein. A horse should never be suffered to bleed upon the ground, but into a measure, in order that the proper quantity may be taken. Young horses, also, while shedding their teeth, have sometimes much constitutional irritation, which bleeding relieves. But in these affections it is very rarely necessary to bleed to the same extent as in fevers, &c.; two or three quarts generally suffice to be taken away.

Fulness of Blood.—Moderate bleeding, as from two to three or four quarts, is also used to remove fulness of habit, or plethora, attended with slight inflammatory symptoms. In this case the eyes appear heavy, dull, red, or inflamed, frequently closed as if asleep; the pulse small, and oppressed; the heat of the body somewhat increased; his legs swell; his hair also rubs off. Horses that are removed from grass to a warm stable, and full fed on hay and corn, and not sufficiently exercised, are very subject to one or more of these symptoms. Regulating the quantity of food given to him, proper exercise, and occasional laxatives, as the following powder will be commonly found sufficient after the first bleeding, and operation of an aloetic purge. In slight affections of this kind a brisk purge will often alone be sufficient.

Laxative and Diaphoretic Powder.—Take of crocus of antimony, finely levigated, nitre, cream of tartar, and flower of sulphur, of each, four ounces: powder and mix them well together for use. One table spoonful of this mixture may be given every night and morning, in a mash of scalded bran, or a feed of corn moistened with water, that the powders may adhere thereto. This powder will be found excellent for such horses as are kept on dry meat, whether they be in the stable, or travel on the road; also for stallions in the spring of the year, as they not only keep the body cool and open, but cause him to cast his coat, and make his skin appear as bright as silk.

To cure the Thrush in Horses' Feet.

Simmer over the fire till it turns brown, equal parts of honey, vinegar and verdigris, and apply it with a feather or brush occasionally to the feet. The horse at the same time should stand hard, and all soft dung and straw be removed.

To cure the Scab in Sheep.

Take one pound of quicksilver, half a pound of Venice turpentine, two pounds of hog's-lard, and half a pound of oil, or spirits of turpentine: a greater or less quantity than the above may be mixed up, in the same proportion, according to the number of sheep affected. Put the quicksilver and Venice turpentine into a mortar, or small pan, which beat together until not a particle of the quicksilver can be discerned; put in the oil, or spirits of turpentine, with the hog's lard, and work them well together until made into an ointment. The parts of the sheep affected must be rubbed with a piece of this salve, about the size of a nut, or rather less. When the whole flock is affected, the shepherd must be careful in noticing those that show any symptoms of the disorder, by looking back, and offering to bite, or scratch the spot; and if affected, he must immediately apply the ointment, as it is only by paying early and particular attention that a flock can be cured.

Chinese Method of rearing Ducks.

In China, the rearing of ducks is an object of great moment. In that country the major part of them are hatched by artificial heat: the eggs, being laid in boxes of sand, are placed on a brick hearth, to which is given a proper heat during the time required for hatching. The ducklings are fed with crawfish and crabs, boiled and cut small, and afterwards mixed with boiled rice; and in about a fortnight they are able to shift for themselves. The Chinese then provide them with an old stepmother, who leads them where they are to find provender, being first put on board a sampane, or boat, which is destined for their habitation, and from which a whole flock, often, it is said, to the amount of three or four hundred, go out to feed, and return at command. This method is used nine months out of twelve; for in the colder months it does not succeed, and is so far from a novelty, that it may be every where seen; but more especially about the time of cutting the rice, and gleaning the crops, when the masters of the duck-sampans row up and down the river, according to the opportunity of procuring food, which is found in plenty at the ebb-tide, on the rice-plantations, as they are overflowed at high water.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 91.)

Mineral and Medicinal Waters—are also amply provided by nature, and dispense their salutary virtues in a variety of situations. These are not so numerous as the other, but are sufficiently so for the purposes to which they are adapted; for all men, and every living creature need food. but we have reason to be thankful that all need not the aid of medicine. Many there are, however, who stand in need of their beneficial influences, and many an invalid have they been the means of restoring to renovated powers, and the blessings of health. Like the pool of Bethesda, they may be said to be of a healing nature; but blessed be the adorable Physician who has opened up these fountains, that they have been found to be for the healing of multitudes who resort thither, and not for him alone who is fortunate enough to be first plunged into the troubled stream.

Wide and extended Plains—also cover a considerable portion of the face of our globe, and these are not without their uses. Did nothing but huge mountain districts, intercepted by deep valleys, present themselves, what room would be left for tillage? What incredible labour and fatigue in travelling! What insurmountable barriers to the purposes of trade and commerce! But these facilitate the operations of agriculture, and cause the stubborn glebe to be broken up with ease. Carriages, with immense burdens, glide along on the level of a rail-way; the traveller on horseback, enveloped in darkness, pursues his journey without danger of stumbling; the loaded waggon is wheeled onwards without interruption; and the swift post flies with astonishing celerity on the wings of business.

The last thing we shall touch upon in the general appearance of the surface of the dry land, is the

Verdant Colour of the Earth—For whatever diversity of hue there may be in natural objects when viewed separately, there can be no doubt but this is the most general and prevailing colour; and as nature does nothing in vain, the circumstance certainly ought not to be overlooked. In this the wisdom and goodness of God will appear by attending to the following considerations: Had the robe of nature assumed a more light or brilliant cast, and the generality of objects appeared of a white, yellow, orange, or red complexion, it would have been too much for the strength of our nerves, and instead of being refreshed and delighted, we should have been blinded and overpowered with the dazzling splendor. Had she put on a more sombre aspect, and been clothed with a violet, purple, or blue mantle, the prospect must have been sad, dismal, and gloomy, and instead of imparting to the animal spirits the exhilarating draught to keep them in full play, would have suffered them to subside into dejection and despondency. To prevent these two extremes, an all-wise and gracious God has clothed nature with a verdant mantle, being that proper combination of light and shade, that neither dazzles nor darkens the prospect, which rather refreshes than fatigues the eye, strengthens and invigorates instead of weakening the powers of vision, and creates in the soul

that increasing delight and lengthened rapture, which the poet had in view when he penned the following lines:—

‘ Gay green !
Thou smiling Nature’s universal robe ;
United light and shade ! where the sight dwells
With growing strength, and ever new delight !’

VEGETABLES.

From the verdant colour of creation the transition is natural to a consideration of the objects by which it is occasioned. These are the numerous vegetable tribes which cover and adorn the surface of our globe in all that variety of trees, and shrubs, and herbs, which we behold.

Here trees, like stately turrets, raise their lofty heads ; there, the more pliant and humble thick-set shrubs unite their foliage ; while the herbaceous tribe in mingled profusion cling more closely to the earth, and cover the fields with their verdure.

The Structure of Vegetables—in all their varied forms, is truly wonderful : how excellently adapted are the roots for taking hold of their parent earth, as well as for drawing nourishment for the support of the plant, and imbibing moisture from the neighbouring soil ? How commodiously are the various tubes and fibres which compose the trunk or stalk arranged, for the motion of the sap upwards to all the extremities of the leaves and branches ! How nicely are the leaves formed for the important services they are made to yield in the economy of vegetation ! See how they serve to concoct and prepare the sap, how they prevent by their shade the moisture at the root from being too speedily evaporated, how they embrace and defend the flower in the bud, and carefully conceal the fruit before it arrives at maturity ; and, by catching the undulations of the gentle breeze, how they convey that motion to the trunk and branches, which (for aught we know) may be as essentially necessary to the vegetable life as exercise is to animal health. What an excellent clothing does the bark afford, not only for protecting the stem and branches from external injury, but from the hurtful extremes of heat and cold ! What evident marks of wisdom and design do the flowers evince in their beautiful and delicate construction ! how nicely are they formed for the protection and nourishment of the first and tender rudiments of the fruit ! and when it has attained more firmness and solidity, how readily do they relinquish their charge, and drop off in decay when no longer necessary ! How wonderfully does the fruit, in some classes, envelope and protect the seed till it has arrived at maturity ! and, lastly, what a passing strange piece of organised mechanism is the seed itself ; and being necessary for the reproduction of its species, what a remarkable provision is made for its preservation and succession ! What but the wisdom of a Deity could have devised that those seeds which are most exposed to the ravages of the inhabitants of the forest, should not only be doubly, but some of them trebly inclosed ? that those most in request as articles of food, should be so hardy and abundantly prolific ; and that seeds in general, which are the sport of so many casualties, and exposed to injury from such a variety of accidents, are possessed of a principle of lasting vitality, which makes it indeed no easy matter to deprive them of their fructifying power. Plants are also multiplied and propagated by a variety of ways, which strengthen the provision made for keeping up their succession.

Nor is the finger of Providence less visible in the means of diffusing or spreading abroad vegetables, than in the provision made for keeping up their

succession. The earth may be said to be full of the goodness of the Creator; but how comes it to pass that, in parts untrod by man, and on the tops of ruinous buildings, so many varied specimens of the vegetable creation are to be found? Is it not from the manner in which Nature's great husbandman scatters his seeds about? While the seeds of some plants are made sufficiently heavy to fall down and take up their abode nigh the place of their nativity; and others, after having been swallowed by quadrupeds, are deposited in the neighbouring soil; some are carried by the fowls of the air to places more remote, or, being furnished with a soft plumage, are borne on the winds of heaven to the situations allotted for them. To prevent some from pitching too near, they are wrapt up in elastic cases, which bursting when fully ripe, the prisoners fly abroad in all directions. To prevent others from straying too far, they are furnished with a kind of grappling-hooks, that arrest them in their flight, and attach them to the spot most congenial to their growth. These are some of the doings of Providence, and are wondrous in our eyes!

In the construction of plants we observe a considerable difference in the *consistence* of the three classes. Compared with the shrubby race, how hard, firm, and tenacious is the trunk of the majestic oak; and compared with the herbaceous tribe, how woody, tough, and elastic is the hawthorn twig. But for this, how could the mighty monarch of the wood have been able to withstand the fury of the tempest; and while the more humble and lowly shrubs stand not in need of such firmness of texture, their pliability and elastic toughness, together with the prickly coat of mail by which they are enveloped, render them less susceptible of injury in their exposed situation.

Softness, united with a still greater degree of flexibility, are the distinguishing characteristics of the herbaceous order; and how wisely has this been ordered for the various purposes for which they were created! With the firmness of trees, to what a prickly stubble must Nature's soft and downy carpet have given way? with the tenacity of shrubs, how would it have answered as food for our cattle?

There are, besides, a number of other properties and peculiarities in the vegetable kingdom, in which the wonderful working of Divinity shines pre-eminent. How strange, for instance, that if a seed is sown in a reversed position, the young root turns of itself downwards, while the stem refuses to sink deeper in the soil, and bends itself round to shoot up through the surface of the earth. How surprising, that when the roots of a tree or plant meet with a stone or other interruption in their progress underground, they change their direction, and avoid it. How amazing, that the numerous shoots which branch out from the root in quest of moisture, pursue as it were by instinct, the tract that leads to it; will turn from a barren to a more fertile soil; and, that plants shut up in a darksome room, bend or creep to any aperture through which the rays of light may be admitted.

In these respects the vegetable tribes may be said to possess something analogous to animal life; but here the resemblance does not drop: how surprising the phenomenon of what is called the sleep of plants, and the sexual system of Linnæus, founded on the discovery that there exists in the vegetable, as well as in the animal kingdom, a distinction of sexes!

What amazing variety of size, of shape, and of hue, do we discover among this multitudinous order of things! What different properties do some possess from others! and, what a near approach do a few make to that superior order immediately above them, in the scale of existence! The sensitive plant, when slightly touched, evinces something like the

timidity of our harmless animals; the *hedysarum gyrans*, or moving plant of the east, exhibits an incessant and spontaneous movement of its leaves during the day, in warm and clear weather; but in the night season, and in the absence of light and heat, its motions cease, and it remains as it were in a state of quiescence; and the American Venus' flytrap, like an animal of prey, seems to lye in wait to catch the unwary insect. These are wonderful properties of the vegetable creation, but these are necessary in the infinitude of the works of God, as links to connect it with the order of animals, and preserve unbroken the most minute gradations in Nature's universal chain!

Flowers are undoubtedly among the most exquisite pieces of nature's workmanship. What beautiful tints do they display! What lively colours do they unfold! What variegated beauties do they discover! and what delightful perfumes do they emit!

But the skill of the Architect is no less conspicuous in the general contrivance and delicate structure of their several parts, and beautiful harmony of the whole, than in the laying on of the colours by which they are embellished.

The diversity of shape, and form, and complexion, in those of different kinds is not more remarkable than that no two are to be found exactly alike, even of the same species, and growing on the same stalk or knot.

Nor should the aromatic fragrance which those beautiful sons and daughters of nature send forth, more excite our gratitude, than that well-ordered succession by which the pleasures we receive from these transitory visitants are lengthened out and protracted almost all the year round.

Before winter, with his cloudy front, has taken his departure, the early snow-drop boldly steps forth in his pure white robe; the crocus next, with an air of timidity, peeps out, and, as if afraid to venture, keeps close to the earth; then comes the violet with her varied beauties, accompanied by the sparkling polyanthus and splendid auricula; afterwards groves of tulips display their rich and gaudy attire, followed by the anemone in her spreading robe. Now the ranunculus expands the richness of his foliage; the sun-flower shoots forth his golden rays, and the beautiful carnation, with a numerous train, bring up the rear, and close the procession. Who can reflect upon this passing, yet protracted scene, without being forcibly struck with the wisdom and goodness of God, manifested in it?

(To be continued.)

On Dissatisfaction.

In almost every stage of a man's life, there appears something wanting to complete his happiness. The mind is ever on the wing in quest of some object, the attainment of which, it is vainly hoped, will produce permanent felicity. But those persons pursue an imaginary phantom. Were all our wishes gratified, we should feel unhappiness; for nothing indeed can be more dreaded, than that state of existence where the mind has nothing to wish; when no charming hopes beguile the hours of life, and no previous solicitude gives the zest to subsequent gratification.

The tradesman who has toiled for years to gain an independence, vainly imagines to enjoy, in the autumn of life, perfect tranquillity. The melody of birds, the fragrance of meadows, the coolness of groves, the rippling of streams, and the charming sight of rural nymphs and swains at their early toil, in anticipation already he enjoys. But view him retired from business

—does he now experience those exquisite delights? Alas! after the novelty is over, his passion for those objects is abated, his mind, accustomed to regular avocations, is now exposed to the ravages of languor, without fondness for books, and destitute of an early fund of information, he now experiences a sensation perfectly new to him—want of employ. Independence proves to him a source of anxiety, and, if it were not for shame, he would relinquish his country seat, and abandon for ever those charms which he fondly thought existed in rural life, for the charming enjoyments of trade, that leave no time unemployed, and which, by its fatigues, like the wand of Morpheus, impart sweet repose. The insufficiency of worldly distinctions to produce happiness, is unquestionable. Though the laurel soon fades on the brow of the conqueror, and though the civic crown of honour quickly loses its brilliancy, yet men are daily seen pursuing, with unabating ardour, the means to gain those transitory enjoyments. What is the acclamation of the multitude but a momentary impulse? like the sunny rays of an April morn, short in their duration. The mass of mankind are changeful, and torrents of disapprobation and invective overwhelm the man who seeks for felicity from such precarious sources.

Happiness is, in many instances, ideal. Does not the industrious cottager, if he is blest with health, enjoy as much felicity as the gentleman of extensive landed property? The sun smiles with as much benignancy on the thatched shed, as on the noble mansion. The meadow flowers shed their odours as lavishly to the peasant as the lord; and though he cannot claim the possession of the domain, they afford to the beholder the same enjoyments. In short, every thing in nature gives, in a certain degree, to the untutored and to the refined, the same sensations. Happiness does not consist in titles, possessions, honours, fame, &c., it depends upon the mind; if that is well regulated, if the passions are properly subordinate to reason, every man will enjoy a due portion of it.

He, it is true, that is placed by Providence in an independent situation, however moderate, with a cultivated mind and disciplined passions, is like a fortress situated on the summit of a rock, which braves the impetuosity of the tempest, and defies the attacks of any external enemy, and is only vulnerable to the assaults of time, at whose fell grasp the massy ramparts and lofty towers crumble into dust, and the most stupendous monuments of art moulder into ruins!

But still it must be admitted, that change of situation gives birth to thoughts and actions, of which the mind had no previous suspicion.

Few are the number of those whom prosperity has not made arrogant, and fewer those who have persevered a manly dignity and independent spirit in adversity. Hence it appears that scarcely any change, except from poverty, disease, and sorrow, is conducive to happiness. The capacities of most men are, in general, suited to their situations, and few would appear with honour and respectability were their wishes to be gratified.

How often do we see wealth united to meanness, ignorance, and folly, and insolence, their associates? The poor man is docile, industrious, and virtuous; but grant him his desire, make him rich—how is his mind changed! Indolence, arrogance, and voluptuousness sway his breast. Why, then, do most men desire a change in their situation, for the number is fewer that are thereby happier? To better their condition in life most are desirous; it is the spur to industry; so far it is unexceptionable; but here it never rests—the wish for ease and luxury generally follows, new wishes multiply, desires are stimulated and inflamed, religion is abandoned, and every solid joy, every wish for never-fading felicity is relinquished for fleeting sensual gratification.

Oh! when will man be wise? when fix the boundaries to inordinate wishes, when draw the line of demarcation to hostile irrational desires? What, in reality, does he want? Food, apparel, an habitation, and social friends. Possessed of these, why does he murmur? why does the sigh of discontent heave his bosom? nothing, indisputably, can excite it which justifies the conclusion, that uniformity of condition is not calculated for, or rather does not produce happiness. The eye loves variety—the brilliant views of nature are lovely, even to the dull.

But there are some so infatuated with this love of change, that no situation, however calculated to please a rational man, can give them any solid satisfaction.

Place them amidst the most beautiful scenery of nature, which a few years past they panted to enjoy, and ask them whether they feel those emotions of delight they formerly anticipated. The answer will prove favourable to the assertion, that the most valuable acquisitions impart to the possessor, after a certain period, no real happiness—extinguishes not the desire of change—the love of variety—the thirst for something not yet attained.

The votaries of dissipation are not exempt from this malady of the mind; pleasurable gratifications may be varied a thousand ways, in proportion to the ingenuity, taste, and power, of those who seek for them. But what is ultimately the result? a debilitated body and an enfeebled mind, a tastelessness for rational pleasure, and an incapacity to enjoy it.

This disregard to the happiness in our possession, this illicit desire for something new, embitters every enjoyment, poisons the pure springs of happiness, and produces perfect imbecility of mind; every other idea is absorbed in this, every generous impulse is disregarded; the direction of judgment is spurned, the admonitions of reflection and reason are unheeded, and nought but the visionary scenes of Elysium, pictured by vanity, is regarded.

The bold navigator, who roams over trackless oceans in quest of worlds unknown, is, perhaps, as much impelled by motives of curiosity or love of something new, as by patriotism. The wish to see regions peopled by being of different habits, customs, language, and laws; to view the appearances of nature in another dress, to survey the animals, birds, and botanic species, in another climate, is, perhaps, one of the strongest incitements to a mariner of understanding. Accustomed to behold the scenery of Europe, he no longer views them with enraptured eyes; he sighs for other objects, he pants with ardour for unknown scenes, which no eye has yet explored—to traverse those realms on which not one of his countrymen has yet trodden. But what are his emotions when he arrives? what addition to his felicity has he accumulated? After the eager thirst of public curiosity is gratified, he is no longer the object of applause and admiration, but, like Columbus, he will be, perhaps, ultimately neglected and disgraced.

Thus it appears that almost every station has its enjoyments lessened by the encouragement of this childish disposition; instead of being smothered in its infancy, it is nursed with care, and suffered to grow to a gigantic stature; it powerfully influences the heart, and gives the rein to imagination, which often hurries us to the brink of misery.

May every one reflect on the folly of this state of mind, and reject it with indignation! May they steadily cultivate virtue, and it will inevitably produce fruits of unperishable felicity.

J. S.

Origin of eating Goose on Michaelmas Day.

Queen Elizabeth, in her way to Tilbury-Fort on the 29th of September, 1589, dined at the ancient seat of Sir Neville Umfreville, near that place ; and as *British Bess* had much rather dine off a high-seasoned and *substantial* dish, than a *simple ragout* or *fricassé*, the knight thought proper to provide a pair of fine geese to suit the palate of his royal guest. After the queen had dined very heartily, she asked for a half pint of Burgundy, and drank "Destruction to the Spanish Armada." She had but that moment returned the glass to the Knight, who had done the honours of the table, when the news came (as if the Queen had been possessed of the spirit of prophecy), that the Spanish fleet had been destroyed by a storm. She immediately took another bumper, in order to digest the *goose and good news* ; and was so pleased with the event, that every year after, on that day, she had the above excellent dish served up. The court made it a custom, and the people the fashion, ever since.

A sure Hit.

A sporting gentleman lately passing by a house, not a hundred miles from ——— street, observing on the door, the separate names of physician and surgeon, facetiously remarked, that the circumstance put him in mind of a double-barrelled gun, for if one *missed*, the other was sure to *kill*.

What is Wit?

Wit is one of the few things which has been rewarded more often than it has been defined. A certain bishop said to his chaplain, "What is wit?" The chaplain replied, "The rectory of B. is vacant ; give it to me, and that will be wit." "Prove it," said his lordship, and you shall have it." "It would be a good thing well applied," replied the chaplain.

Select Thoughts.

As mountains, valleys, barren rocks, and blooming groves, diversify the face of the earth with a pleasing variety, so the different scenes we pass through in life afford much of its satisfaction. Without deformity we should entertain no peculiar ideas of beauty ; and perhaps were we totally exempted from pain, we should not have so strong a sense of pleasure. Human life without these sensations would be a state of listless indolence, without real enjoyment.

Who is open without levity ; generous without waste ; secret without craft ; humble without meanness ; bold without insolence ; cautious without anxiety ; regular, yet not formal ; mild, yet not timid ; firm, yet not tyrannical, is made to pass the ordeal of honour, friendship, and virtue.

Who, without pressing temptation, tells a lie, will, without pressing temptation, act ignobly and meanly.

All affectation is the vain and ridiculous attempt of poverty to appear rich.

A woman whose ruling passion is not vanity, is superior to any man of equal faculties.

New Charades, Conundrums, &c.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades: 1. Wormwood—2. Courtship—3. Restoration—*Conundrums*:
1. It is breaking through the sealing (ceiling)—2. Renown—3. He can
furnish you with dates—4. It forms our habits—5. His foot.

CHARADES.

1.

My first for faith to man's renown'd,
Whom gold ne'er made less true;
My second doth to all belong,
Yet in one sense to few.
My tout ensemble may be found
Where literature is sought;
It sometimes marks the reader's taste,
But oft'ner want of thought.

2.

My first you 'll find all prudish maids,
My second's bloom in winter fades,
My tout ensemble decks the field,
When summer dews their fragrance yield.

3.

In need *my first* I hope you 'll meet,
My second's in the British fleet;
My tout ensemble quelleth strife,
And smooths the rugged path of life.

ANAGRAM.

Curtail me thrice, I am a youth;
Behead me once a snake;
Complete, I'm often used, in truth,
When certain steps you'd take.

CONUNDRUMS.

1. Where did Napoleon stand when he landed at St. Helena?
2. Which is the greatest *Friday* in the year?
3. Why is a nobleman like a book?
4. What is that which will be to-morrow and was yesterday?

EXPERIMENTS.

To produce an Artificial Halo, or Glory.—Place a candle on one side of a glass receiver, and the spectator having taken his station at a distance upon the other side, let the air be exhausted, and the light of the candle will be refracted in circles of various colours, like the *halo* which surrounds the sun.

To produce an Artificial Balloon.—Take a bladder, containing only a small quantity of air, and a piece of lead attached to it, sufficient to sink it, when immersed in water; put this apparatus into a jar of water, and place the whole under a receiver; then exhaust the air, and the bladder will expand, become a balloon lighter than the fluid wherein it floats, and ascend, carrying the weight with it.

POETRY.

Recollections.

SCENES of my youth! ye once were dear,
 Though sadly I your charms survey;
 I once was wont to linger here,
 From early dawn to close of day.
 Scenes of my youth! pale sorrow flings
 A shade o'er all your beauties now,
 And robs the moments of their wings,
 That scatter pleasure as they flow.
 While still, to heighten ev'ry care,
 Reflection tells me—SUCH THINGS WERE.

'Twas here a tender father strove
 To keep my happiness in view;
 I smiled beneath a mother's love,
 That soft compassion ever knew.
 In them the virtues all combin'd,
 On them I could with faith rely,
 To them my heart and soul were join'd,
 By mild affection's primal tie;
 Who smile in heav'n exempt from care,
 Whilst I remember—SUCH THINGS WERE.

'Twas here, where calm and tranquil rest
 O'er pays the peasant for his toil,
 That first in blessing I was blest
 With glowing friendship's open smile.
 My friend, far distant doom'd to roam,
 Now braves the fury of the seas;
 He fled his peaceful happy home,
 His little fortune to increase;
 While bleeds afresh the wound of care,
 When I remember—SUCH THINGS WERE.

'Twas here, e'en in this bloomy grove
 I fondly gazed on Laura's charms,
 Who blushing own'd a mutual love,
 And sigh'd responsive in my arms.
 Though hard the soul-conflicting strife,
 Yet fate, the cruel tyrant, bore
 Far from my sight the charm of life,
 The lovely maid whom I adore:
 'Twould ease my soul of all my care,
 Could I forget that SUCH THINGS WERE.

Here first I saw the morn appear
 Of guiltless pleasure's shining day;
 I met the dazzling brightness here,
 Here mark'd the soft declining ray.
 Behold the skies, whose streaming light
 Gave splendor to the parting sun,
 Now lost in sorrow's sable night,
 And all their mingled glories gone!
 Till death, in pity, end my care,
 I must remember—SUCH THINGS WERE,

G. B.

WEEKLY ALMANACK.

OCTOBER. Saturday, 1.—St. Remigius: this saint was born at Landen, where he so closely pursued his studies, that he was supposed to lead a monastic life. After the death of Bennadins, he was, on account of his exemplary piety and extraordinary learning, chosen Bishop of Rheims. Having held his bishoprick 74 years, he died at 96 years of age, A. D. 535.—High water, morn. 16 min. p. 4; aft. 35 min. p. 4.—Sun rises 12 min. p. 6, sets 48 min. p. 5.

Sunday, 2.—High water, morn. 54 min. p. 4; aft. 14 min. p. 5.—Sun rises 14 min. p. 6, sets 46 min. p. 5.

Monday, 3.—High water, morn. 34 min. p. 5; aft. 6.—Sun rises 16 min. p. 6, sets 44 min. p. 5.

Tuesday, 4.—High water, morn. 25 min. p. 6; aft. 53 min. p. 6.—Sun rises 18 min. p. 6, sets 42 min. p. 5.

Wednesday, 5.—Moon last quarter 22 min. p. 6 morn.—High water, morn. 21 min. p. 7; aft. 55 min. p. 7.—Sun rises 20 min. p. 6, sets 40 min. p. 5.

Thursday, 6.—St. Faith: this virgin martyr suffered death under Dacianus, about the year 290, the most cruel torments being inflicted upon her. A great fair is held on this day at the village of St. Faith's, near Norwich, at which the gentry round about and from Norwich meet in gay attire.—High water, morn. 28 min. p. 8; aft. 3 min. p. 9.—Sun rises 22 min. p. 6, sets 38 min. p. 5.

Friday, 7.—High water, morn. 37 min. p. 9; aft. 12 min. p. 10.—Sun rises 24 min. p. 6, sets 36 min. p. 5.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	to 76
New Red Wheat	55	.. 65
New White ditto	54	.. 70
Rye	40	.. 44
Barley	44	.. 48
Pale Malt	68	.. 72
Feed Oats	22	.. 27
New Pigeon Beans	48	.. 53
Boiling Pease	65	.. 70
Grey Pease	46	.. 50
Rapeseed (new) per last 277.	to 297.	

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s. d.	s. d.	s. d.	s. d.
Beef	8	8 to 5 0	3	8 to 5 0
Mutton	4	0 .. 5 2	4	0 .. 5 2
Veal	4	4 .. 6 0	4	8 .. 6 4
Pork	3	8 .. 5 8	4	0 .. 5 8
Lamb	4	0 .. 5 4	4	8 .. 6 0

Cattle at Market.

	Mon.	Fri.
Beasts	3,166	716
Sheep and Lambs	20,360	7,060
Pigs	100	110
Calves	180	190

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 0d.	Veal 4s. 0d. to 6s. 0d.
Mutton 3 4 .. 4 8	Pork 4 0 .. 6 0
Lamb .. 4 0 .. 5 4	

BUTTER, per Firkin.

Dorset..... 60s. to 64s.	York .. 5Cs. to 6zs.
Cambridge.. 60 .. 62	

Irish.

New Carlow. 102s. to 104s.	Belfast 104s. to 105s.
Waterford .. 0 .. 102	Cork .. 102 .. 0
Newry .. 0 .. 0	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	58	to 60
New Waterford sides	62	.. 63

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twaakay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Ton.

	l.	s.	l.	s.
Potatoes	6	0 to 7	0	
Yorkshire Kidneys	0	0 .. 0	0	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Burdon	39	0
Heaton	40	3
Hebburn Main	40	6
Holywell	38	6
Killingworth	39	0
Tanfield Moor	39	0
Willington	40	6
Townley	36	6
Wylam	38	6
Walls End, Browne's	39	0
—, Burraton	39	0
—, Green's	38	6
—, Hotspur	39	0
—, Newmarsh	40	0
—, Russell's	41	6

Sunderland.

Hedworth Main	36	0
Lyon's	39	6
Walls End, Stewart's	42	6

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Care of Linen.

WHEN the linen is well dried, and deposited in the wardrobe, nothing more is necessary than to secure it from damp and insects ; and the latter operation may be most agreeably performed by a judicious mixture of aromatic shrubs and flowers, cut up and sewed in silken bags, to be interspersed amongst the drawers and shelves. These ingredients may consist of lavender, rosemary, thyme, roses, cedar shavings, powdered sassafras, and cassia lignea, &c. in which a few drops of otto of roses, or other strong perfume may be thrown. It will be found economical in all cases, that linen, and all other washable articles, should be strictly examined and carefully repaired previous to their being admitted into the laundry. It will also be prudent to have all articles carefully numbered, and so arranged after washing, as to have their regular term in domestic use. Another saving will be found in the purchase of soap in large quantities, cutting it in pieces of about a pound weight each, and keeping it in a place of moderate temperature and dryness. If the quantity necessary for one year is first laid in, it ought to be filled up every six months ; and thus a smaller quantity of the article will suffice, as much less goes to waste ; with a saving of, perhaps, thirty per cent. As linen may sometimes be scorched or browned in the getting up, without being actually burned through, the effect may be removed by the following simple process : Add to a quart of vinegar, the juice of half a dozen large onions, about an ounce of soap rasped down, a quarter of a pound of fuller's earth, one ounce of lime, and one ounce of pearl-ash, or any other strong alkali. Boil the whole until it is pretty thick, and lay some of it on the scorched part, suffering it to dry. It will be found that, on repeating this process for one or two washings, the mark will be completely removed from the linen without any additional damage ; provided its texture has not been absolutely injured, as well as discoloured.

Candles should not be kept Upright.

The common method of burning candles, by placing them in a perpendicular position, seems, from the following paper, to be disadvantageous. The author of the *Technical Repository*, from which work we extract it, says, that dipped candles are preferable to mould candles for burning in an inclined position. Using these, and taking the following precautions, it will be found that the upright is not the best position for burning candles:—

In the first place, to prevent any liability of the melted tallow overflowing, the candle ought not to be inclined until the wick has acquired some length, from the burning of the candle, when in its usual erect position.

Under favourable circumstances, and in a still atmosphere, a candle will generally continue to burn, until it is consumed within half or three quarters of an inch of the socket of the candlestick; when, unless raised, the tallow will begin to overflow, owing to the free access of air being partly cut off by the projection of the cup around the socket: it will, consequently, burn without snuffing, and with a constant light, nearly equal to that of a candle when just snuffed, for several hours; the end of the wick crumbling to ashes, beyond the bounds of the flame.

But these are not all the advantages; for, as the combustion is perfect, from the freedom with which the air strikes the flame from beneath, without being impeded by the surrounding tallow as in using candles when placed upright, so no smoke is formed, and the candle becomes an exceedingly useful and cheap substitute for the spirit-lamp, in performing many small chemical operations.

We find an angle of about 45° a very proper one for adjusting the candle. Candlesticks have been made on purpose to give the candle any required position; but there is, however, no difficulty in so propping and adjusting an ordinary candlestick, especially one not too high, and with a square foot.

In the case, however, of thus using two candles on the same table, care should be taken that the flames do not approximate; as the tallow would inevitably become softened, and the candles gutter or overflow.

We have hitherto found these precautions quite sufficient to insure success, with common candles, for writing or reading, without being continually interrupted by the necessity of snuffing.

Smoky Chimneys.

The common causes of smoky chimneys are either that the wind is too much let in above at the mouth of the shaft, or else that the smoke is stifled below; they may also proceed from there being too little room in the vent, particularly where several open into the same funnel. The situation of the house may likewise affect them, especially if backed by higher ground or higher buildings. The best method of cure is to carry from the air a pipe under the floor, and opening under the fire; or when higher objects are the cause, to fix a movable cowl at the top of the chimney. In regard to smoky chimneys, a few facts and cautions may be useful; and a very simple remedy may often render the calling in of masons and bricklayers unnecessary. Observe that a northern aspect often produces a smoky chimney. A single chimney is apter to smoke,

than when it forms part of the stack. Straight funnels seldom draw well. Large fire-places are apt to smoke, particularly when the aperture of the funnel does not correspond in size; for this a temporary remedy may be found in opening a door or window—a permanent cure by diminishing the lower aperture. When a smoky chimney is so incorrigible as to require a constant admission of fresh air into the room, the best mode is to introduce a pipe, one of whose apertures shall be in the open air, and the other under the grate; or openings may be made near the top of the apartment, if lofty, without any inconvenience even to persons sitting close by the fire. This species of artificial ventilation will always be found necessary for comfort, where gas is used internally, whether a fire is lighted or not. Where a chimney only smokes when a fire is first lighted, this may be guarded against by allowing the fire to kindle gradually; or more promptly by laying any inflammable substance, such as shavings, on the top of the grate; the rapid combustion of which will warm the air in the chimney, and give it a tendency upwards, before any smoke is produced from the fire itself. If old stove-grates are apt to smoke, they may be improved by setting the stove further back. If that fails, contract the lower orifice. In cottages, the shortness of the funnel or chimney may produce smoke; in which case the lower orifice must be contracted as small as possible by means of an upright register. If a kitchen chimney overpowers that of the parlour, as is often the case in small houses, apply to each chimney, a free admission of air, until the evil ceases. When a chimney is filled with smoke, not of its own formation, but from the funnel next to it, an easy remedy offers in covering each funnel with a conical top, or earthen crock, not cylindrical, but a frustrum of a cone; by means of which, the two openings are separated a few inches, and the cold air, or the gusts of wind no longer force the smoke down with them. If these remedies fail, it will be generally found, that the chimney only smokes when the wind is in a particular quarter, connected with the position of some higher building, or a hill, or grove of trees. In such cases the common turncap, as made by tinmen and ironmongers, will generally be found fully adequate to the end proposed. A case has occurred of curing a smoky chimney exposed to the N. W. wind, and commanded by a lofty building on the S. E. by the following contrivance: A painted tin cap, of a conical form, was suspended by a ring and swivel, so as to swing over the mouth of the chimney pot, by means of an arched strap or bar of iron nailed on each side of the chimney. When a gust of wind laid this cap (which, from its resemblance in form and use to an umbrella, is called a paravent or wind-guard) close to the pot on one side, it opened a wider passage for the escape of the smoke on the opposite side, whichever way the wind came; while rain, hail, &c. were effectually prevented from descending the flue.

Practical Advice to Housekeepers, and others who may be in Straitened Circumstances.

1. Always rise early in the morning; it will make the work of the day go on more pleasantly.
2. Keep yourselves, your children, and your apartments clean; it will tend to preserve your health.
3. Let your meals, however scanty, be prepared as comfortably as you can, and at the regular time; a habit of order and method in the management of your house, will contribute to your happiness.

4. Let there be a place for every thing, and let every thing be in its place ; this will save you a great deal of time and trouble.

5. Wastefulness may be practised even in poor families ; but remember, " Wilful waste makes woful want."

6. You will avoid some expense, and also some disgrace to yourselves and your children, if you strictly attend to the old proverb—" A stitch in time saves nine."

7. If you feel yourselves oppressed by labour or by trouble, never resort to the public-house, except to get a moderate quantity of liquor, to be drank at home. The practice of frequenting public-houses is the bane of poor people's comfort. The poor man's fire-side, made cheerful by his wife's industry and cleanliness, is the place to afford him far more enjoyment of the real comfort of life, than any thing he can meet with in a public-house, and will cost him much less.

8. Such of your children as are of a proper age, should always go to school. Let them have a little time for play and exercise ; but by no means suffer them to lounge about the street or road, where they would be in danger of picking up bad habits. When at home, let them always be employed.

9. If by honest industry and frugality you or your children should become possessed of any sum of money, however small, you will consult your own and their advantage by laying it by ; and more so, by placing it in the Savings Bank, where it will increase by interest, and may, by that increase, prevent the degrading necessity of an application to the parish for relief.

10. It is of the utmost importance to your own peace, and to that of society, that you and your children should strictly adhere to truth, and on no consideration be induced to tell a lie.

11. Avoid all disputes or quarrels with your neighbours ; and on all occasions, when you feel yourselves growing angry, endeavour to hold your tongues ; but never practise profane swearing, or suffer your children to use bad words.

12. Let the Scriptures be read in your families ; you will derive consolation from the practice. It is also your bounden duty and best interest to attend a place of worship : you may there be instructed in your religious duty to your Creator, and in your moral duties to your fellow-creatures ; the faithful discharge of which will ensure your happiness here and hereafter.

Sleep, Exercise, and proper Situations for Infants.

It is injurious to an infant to be laid for sleep upon a person's knee. Her motions and conversation will disquiet him. During the first fortnight or three weeks he should be always laid on bed, except when taken up to supply his wants, which will give him habits of cleanliness at a very early age. By slow degrees he should be accustomed to exercise, both within doors and in the open air ; but he never should be moved about immediately after sucking or feeding : it will be apt to sicken him. Exercise should be given by carrying him about, and gently dandling him in his mother or nurse's arms ; but dancing him up and down on the knee is very fatiguing for a young child. He will be far more comfortably laid upon a cushion, where he can be in no danger of falling, nor of any thing falling upon him. People often forget, and let the weight of their arms rest upon a child as he sits upon their lap ; and it crushes him to be continually in arms. On

the cushion he has free use of his own limbs, and they will gain strength by the exercise he gives them. His feet should be turned to the light in summer, and to the fire in cold weather. Some one should sit by him to divert and cheer him, and to take him up instantly when he expresses the least dissatisfaction. This method would be a great relief to the elder child, who generally has the task of keeping a little one; and mothers should make it a rule, never to be violated, that the child should be in their own view, whatever they may be doing; or if they must go from home, let him and all the family be left to the care of a neighbour, not only as a precaution against accidents, but against the more terrible evil of being laid open to immoral habits. Neighbours should in turns take charge of each others little ones, when their parents go from home; as also in seeing them to school, and meeting and conducting them home. One father or mother among the inhabitants of a street would be little hindered in business by taking this trouble by turns, and it would save many young creatures from the corruptions of idleness and bad company.

Infants are greatly hurt by keeping them too near the fire; and often when they are oppressed with heat, a thoughtless woman takes them into the air with little defence against it. A great-coat, with a loose hood, and a deep cap fixed to the hood, would prevent many infants from sickness, that costs the parents more than the price of a piece of coloured flannel, for a wrap. Making the hood loose prevents the child's head from being pulled about, and the deep cap protects his shoulders, if the coat should slip a little from them.

Test of perfect Vaccination.

When a person has been vaccinated on one arm, the surgeon should vaccinate the other arm with matter taken from the first. If the first vaccination has been perfect, the pustules on both arms will grow to a head at precisely the same time; and if this does not take place, the system has not been properly affected, and the vaccination ought to be repeated. This simple and easy test, first brought into notice by Dr. Bryce, of Edinburgh, ought never to be neglected.

COOKERY.

To collar Salmon.—Take a slice of salmon, cut off a handful of the tail, wash the large piece well, and dry it with a clean cloth; rub it over with the yolks of eggs, and then make a forcemeat with what has been cut off the tail (but take off the skin), and put to it a handful of parboiled oysters, the yolks of three or four eggs boiled hard, six anchovies, a handful of sweet herbs chopped small, a little salt, some cloves, mace, nutmeg, pepper, and grated bread: work these together into a body, with the yolk of eggs, and lay it all over the salmon, roll it up into a collar, and bind it with broad tape: then boil it with salt and vinegar in the water; let the liquor boil before it is put in; let it continue to boil, but not too fast; it will take nearly two hours boiling: when it is done enough, take it up into a deep pan; when the liquor is cold, put it to the salmon; let it stand till it is wanted for use. Or it may be put into a pot that will just hold it, and clarified butter poured over it.

To pot or bake Salmon.—Scale and dry a fresh salmon ; slit it down the back ; take out the bone, and mix some grated nutmeg, mace, pepper, and salt, and strew it over the fish : let it lie two or three hours ; then lay it in a large pot or pan, put to it half a pound of butter, and bake it an hour. When done, lay it to drain ; then cut it up, and lay the pieces in layers, with the skin uppermost in pots ; put a board over the pots, and lay on a weight to press it till cold ; then take the board and weight off, and pour clarified butter over it. It may be sent to table in pieces, or cut in slices.

Another Way.—Boil salmon in the usual way ; when cold, pick it clean from the bones and skin ; put it into a mortar with a slice of butter, some anchovies picked clean from the bones, and white pepper and salt to your taste ; beat it together till it is well mixed, put it in pots, in the same way as potted beef, and pour clarified butter over it. Keep it in a cool dry place. One ounce of butter and one anchovy is sufficient for a pound of salmon.

To boil Pike—Wash it clean, and take out the gills ; make a forcemeat of chopped oysters, crumbs of bread, a little lemon-peel, a bit of butter, the yolks of two eggs, and some sweet herbs ; season it with salt, pepper, and nutmeg ; put them into the inside of the fish ; sew it up, and skewer it round. Boil it in hard water, with some salt, and a quarter of a pint of vinegar. When the water boils, put in the fish, which, if of a middling size, will be done in half an hour. Serve with oyster, shrimp, or any kind of sauce you like, and garnish with horse-radish. It may be boiled without force-meat, if preferred.

To bake or roast Pike.—If a very large one, make a force-meat with one pound of small pike, or any white fish ; a large onion, some parsley, and sweet herbs, chopped small ; a little grated lemon-peel, the crumb of a penny-loaf, grated ; salt, pepper, and cloves, pounded ; a quarter of a pound of butter, or marrow, or beef-suet, and two yolks of eggs ; fill the pike with it ; skewer the tail in the mouth ; rub it with yolks of eggs ; strew over it bread-crumbs ; stick on bits of butter ; put it into the dish, with half a pint of port or gravy, a blade of mace, and a piece of lemon-peel : bake it in a common oven, or it may be done in a Dutch oven. Send it to table with white sauce, or anchovy-sauce ; put to the sauce any gravy that may be in the dish it is baked in : but first take off the fat. Half the quantity of stuffing does for a small pike ; and the fish may be omitted ; but it is not so good without it.

To stew Eels.—Wash three pounds of eels clean, and pour boiling water upon them to draw out the oil ; let them stand till nearly cold : make half a pint of good rich beef-gravy ; add a table-spoonful of essence of anchovy, a little Cayenne pepper, and some common pepper and salt ; then put in the eels, and let them stew for twenty minutes ; when done, add a little port wine, and thicken the gravy with a bit of butter rolled in flour.

To fry Eels.—Clean them well, cut them into pieces, season them with pepper and salt, flour them, and fry them in butter or hogs' lard ; the sauce should be melted butter, with the juice of a lemon, or essence of anchovy.

USEFUL RECEIPTS, &c.

To gild Leather.—In order to impress gilt figures, letters, and other marks upon leather, as on the covers of books, edgings for doors, &c. the leather must first be dusted over with very finely powdered yellow resin, or mastich gum. The iron tools or stamps are now arranged on a rack before a clear fire, so as to be well heated, without becoming red hot.

the tools are *letters*, they have an alphabetical arrangement on the rack. Each letter or stamp must be tried as to its heat, by imprinting its mark on the raw side of a piece of waste leather. A little practice will enable the workman to judge of the heat. The tool is now to be pressed downwards on the gold leaf, which will of course be indented, and show the figure imprinted on it. The next letter or stamp is now to be taken and stamped in like manner, and so on with the others, taking care to keep the letters in an even line with each other, like those in a book. By this operation, the resin is melted; consequently the gold adheres to the leather; the superfluous gold may then be rubbed off by a cloth, the gilded impressions remaining on the leather. In this, as in every other operation, adroitness is acquired by practice. The cloth alluded to should be slightly greasy, to retain the gold wiped off (otherwise there will be great waste in a few months); the cloth will thus be soon completely saturated or loaded with the gold. When this is the case, these cloths are generally sold to the refiners, who burn them, and recover the gold. Some of these afford so much gold by burning, as to be worth from a guinea to a guinea and a half.

To gild the Edges of Paper.—The edges of the leaves of books and letter-paper are gilded, whilst in an horizontal position in the bookbinder's press, by first applying a composition formed of four parts of Armenian bole, and one of candied sugar, ground together with water to a proper consistence, and laid on by a brush with the white of an egg. This coating, when nearly dry, is smoothed by the burnisher, which is generally a crooked piece of agate, very smooth, and fixed in a handle. It is then slightly moistened by a sponge dipped in clean water, and squeezed in the hand. The gold leaf is now taken up on a piece of cotton from the leathern cushion, and applied on the moistened surface. When dry, it is to be burnished by rubbing the agate over it repeatedly from end to end, taking care not to wound the surface by the point of the burnisher. A piece of silk or India paper is usually interposed between the gold and the burnisher. Cotton wool is generally used by bookbinders to take the leaf up from the cushion, being the best adapted for the purpose, on account of its pliability, smoothness, softness, and slight moistness.

To make Varnish for Wood, which resists the Action of Boiling Water.—Take a pound and a half of linseed-oil, and boil it in a red copper vessel, not tinned, holding suspended over it, in a small linen bag, five ounces of litharge, and three ounces of pulverized minium, taking care that the bag does not touch the bottom of the vessel. Continue the ebullition until the oil acquires a deep brown colour; then take away the bag, and substitute another in its place, containing a clove of garlick; continue the ebullition, and renew the clove of garlick seven or eight times, or rather put them all in at once. Then throw into the vessel a pound of yellow amber, after having melted it in the following manner: Add to the pound of amber, well pulverized, two ounces of linseed oil, and place the whole on a strong fire. When the fusion is complete, pour it boiling into the prepared linseed-oil, and continue to leave it boiling for two or three minutes, stirring the whole up well. It is then left to settle; the composition is decanted and preserved, when it becomes cold, in well-corked bottles. After polishing the wood on which this varnish is to be applied, you give to the wood the colour required; for instance, for walnut-wood, a slight coat of a mixture of soot with the essence of turpentine. When this colour is perfectly dry, give it a coat of varnish with a fine sponge, in order to spread it very

equal; repeat these coats four times, taking care always to let the preceding coat be dried.

To make Caoutchouc Varnish.—Take caoutchouc, or elastic resin, boiled linseed oil, essence of turpentine, each 16 ozs. Cut the caoutchouc into thin slips, and put them into a matrass placed in a very hot sand-bath. When the matter is liquefied, add the linseed-oil in a state of ebullition, and then the essence warm. When the varnish has lost a great part of its heat, strain it through a piece of linen, and preserve it in a wide-mouthed bottle. This varnish dries very slowly, a fault which is owing to the peculiar nature of the caoutchouc. The invention of air-balloons led to the idea of applying caoutchouc to the composition of varnish. It was necessary to have a varnish which should unite great pliability and consistence. No varnish seemed capable of corresponding to these views, except that of caoutchouc, but the desiccation of it is exceedingly tedious.

To make Furniture Paste.—Scrape four ounces of bees'-wax into a basin, and add as much oil of turpentine as will moisten it through. Now powder a quarter of an ounce of resin, and add as much Indian red as will bring it to a deep mahogany colour. When the composition is properly stirred up, it will prove an excellent cement or paste for blemishes in mahogany, and other furniture.

Another Method.—Scrape four ounces of bees'-wax, as before. To a pint of oil of turpentine, in a glazed pipkin, add an ounce of alkanet-root. Cover it close, and put it over a slow fire, attending it carefully that it may not boil over, or catch fire. When the liquid is of a deep red, add as much of it to the wax as will moisten it through, also a quarter of an ounce of powdered resin. Cover the whole close, and let it stand six hours, when it will be fit for use.

MEDICINE.

Fractures.—It is premised, that where a surgeon is at hand, nothing farther is to be done by the by-standers, than merely laying the body and the injured limb of the patient, entirely at rest; if the fracture is a compound one, that is, if there is a wound, the blood is to be staunched by the pressure of a linen or other handkerchief. Where medical assistance cannot soon, or at all, be obtained, let the bone be reduced to its usual position, by extension of the limb, feeling at the same time, by pressing with the fingers, that the two broken ends have come into exact contact, and seeing that the position of the rest of the limb is in entire accordance with what it would be, if no fracture had taken place, and the patient were merely in a recumbent posture. Now apply a plaster of soap cerate, or rags wetted by opodeldoc, or solution of sugar of lead, over the part, and over this a long roller of calico, which must encircle a considerable portion above and below the fracture. Two, three, or four *splints*, or thin lathes of wood, rounded like the bones of stays, are now to be applied under, over, and on each side of the limb, and fastened in their places, by broad tapes or ribbons, or by another roller, not so wide as the former, but extending from end to end of the splints. The limb is now to be placed as follows: if the arm has been broken, the fore-arm is to be placed in a sling, formed by a handkerchief; if the fore-arm, it is to be laid in a piece of pasteboard, as long as the arm, from the elbow to the wrist, and placed concavely in a sling; if the thigh-bone, it is to be laid on its outside, on a pillow; and if the leg, it is to be laid on soft pillows, in the same manner, with the knee a little bent. On no account is the limb to be moved from these positions

for two or three days, when union will slightly take place; and, even then, the motion of the limb must be very gentle; otherwise, distortion, or shortening of the limb for life, and, perhaps, dangerous inflammatory symptoms may take place.

Compound Fractures.—It may first be observed, that a compound fracture is not only the breaking of the bone, but also its protrusion through the integuments, or fleshy part of the limb, so as to cause a more or less extensive wound. In such a case, extraneous bodies, such as dirt, gravel, &c. which may have got into the wound; or small detached portions, or splinters of the bone itself, are to be cautiously removed by means of a sponge, moistened with warm water, or by means of a forceps, or small pincers. Should there be any bleeding, it is to be stopped by pressure on the part, or by the application of small pieces of surgeon's lint, or soft old linen or diaper. If the fractured extremity of the bone protrude through the wound in the integuments, it ought, if possible, to be reduced to its proper situation by manual exertion; but, when this is impracticable, on account of the length of the bone, and the contraction of the muscles, it will be necessary, either to dilate the wound with a knife, or, which is much better, to remove the protruding portion with a very fine saw. If the saw is used, the operator ought to have a firm but gentle command over his hand, so as not to work too fast, in case of the saw slipping, and causing unnecessary laceration of the surrounding parts; also to move the saw very gently as he approaches the end, so as to avoid breaking the bone, and causing additional splinters. If the fracture be transverse, and the injury to the soft parts of no great extent, dilation of the wound is to be preferred; but if the bone be broken obliquely, and the protruded portion be so sharp pointed as to endanger great irritation, were it reduced in that state, it will be advisable, either entirely to remove it, or having cut off its pointed end, only to reduce the remainder, by dilating the wound. The fractured portions of bone being brought into contact, and into their proper places, union of the external wound is to be effected, if no great laceration has taken place, by bringing the parts together, and applying warm strips of adhesive plaster, so as to preserve them in that situation; but if the injury to the soft parts has been so extensive as to render the attempt useless, a pledget of lint is to be applied to the wound, the limb is to be encircled with cloths wetted with some refrigerant lotion (such as spirits and water, or vinegar and water), and afterwards a broad bandage or roller is to be lightly applied; all pressure being avoided, as likely to increase the inflammation. The limb is now to be supported on pillows, and so placed that the wound may be got at with the greatest facility, either to be dressed or inspected. If the inflammation should run high, recourse must be had to bleeding, cooling medicines, and repeated doses of opium: also to refrigerent applications to the part.

Extraneous Bodies in the Ear.—These are to be extracted by means of a small forceps, or by syringing the ear with warm or tepid water. But should such means prove unsuccessful, they may be suffered to remain without danger, if they do not produce pain, as in a very short time they will be forced out by the accumulating wax. Insects may be killed by filling the ear with oil, and afterwards removed by syringing with warm water.

Deafness in Old Persons.—This is usually accompanied with confused sounds, and noises of various kinds in the inside of the ear itself. In such cases, insert a piece of cotton wool, on which a very little oil of cloves or

cinnamon has been dropped ; or which has been dipped in equal parts of aromatic spirit of ammonia and tincture of lavender. The ear-trumpet ought likewise to be occasionally used.

Indian Cure for the Ear-Ache.—Take a piece of the lean of mutton, about the size of a large walnut, put it into the fire, and burn it for some time, till it becomes reduced almost to a cinder ; then put it into a piece of clean rag, and squeeze it until some moisture is expressed, which must be dropped into the ear as hot as the patient can bear it.

HUSBANDRY, RURAL ECONOMY, &c.

Varieties of Oats.

OF this grain the varieties are more numerous than of any other of the culmiferous tribe. These varieties consist of what is called the common oat ; the Angus oat, which is considered as an improved variety of the other ; the Poland oat ; the Friesland oat ; the red oat ; the dun oat ; the Tartar, or Siberian oat ; and the potatoe oat. The Poland and potatoe varieties are best adapted to rich soils ; the red oat for late climates ; and the other varieties for the generality of soils, of which the British isles are composed. The Tartar, or Siberian kind, though very hardy and prolific, is much out of use, being of a coarse substance, and unproductive of meal. The dun oat has never been much cultivated, and the use of Poland's and Friesland's is now much circumscribed, since potatoe oats were introduced, the latter being considered, by the most discerning agriculturists, as of superior value, in every respect, where the soil is rich and properly cultivated.

To prepare the Ground.—Oats are chiefly sown after grass ; sometimes upon land not rich enough for wheat, that had been previously summer fallowed, or had carried turnips ; often after barley, and rarely after wheat, unless cross-cropping, from particular circumstances, becomes a necessary evil. One ploughing is generally given to the grass lands, usually in the month of January, so that the benefit of frost may be gained, and the land sufficiently mellowed for receiving the harrow. In some cases a spring furrow is given, when oats succeed wheat or barley, especially when grass seeds are to accompany the crop. The best oats, both in quantity and quality, are always those which succeed grass ; indeed, no kind of grain seems better qualified by nature for foraging upon grass land than oats ; as a full crop is usually obtained in the first instance, and the land left in good order for succeeding ones.

Quantity of Seed.—From twelve to eighteen pecks of seed is generally allowed to the Scottish acre of ground, according to the richness of the soil, and the variety that is cultivated. Here it may be remarked, that land, sown with potatoe oats, requires much less seed, in point of measure, than when any of the other sorts are used ; because potatoe oats both tiller well, much better than Poland ones, and have not an awn or tail, like the ordinary varieties. On that account, a measure contains many more seeds of

them than of any other kind. If land is equally well cultivated, there is little doubt but that the like quantity of seed given when barley is cultivated, may be safely trusted to when potatoe oats are to be raised.

To cultivate Rye.

Rye ought never to be sown upon wet soils, nor even upon sandy soils where the sub-soil is of a retentive nature. Upon downs, links, and all soft lands, which have received manure, this grain thrives in perfection, and, if once covered in, will stand a drought afterwards, that would consume any of the culmiferous tribe. The several processes may be regarded as nearly the same with those we have recommended for wheat, in the second volume of *The Economist* (p. 470), with the single exception of pickling, which rye does not require. Rye may be sown either in winter or spring, though the winter-seeded fields are generally bulkiest and most productive. It may succeed either summer fallow, clover, or turnips; even after oats, good crops have been raised, and where such crops are raised, the land will always be found in good condition.

To cultivate Beans.

Beans naturally succeed a culmiferous crop; and we believe it is not of much importance which of the varieties are followed, provided the ground is in decent order, and not worn out by the previous crop. The furrow ought to be given early in winter, and as deep as possible, that the earth may be sufficiently loosened, and room afforded for the roots of the plant to search for the requisite nourishment. This first furrow is usually given across the field, which is the best method, when only one spring furrow is intended; but as it is now ascertained, that two spring furrows are highly advantageous, the one in winter ought to be given in length, which lays the ground in a better situation for resisting the rains, and renders it sooner dry in spring, than can be the case when ploughed across. On the supposition that three furrows are to be given, one in winter, and two in spring, the following is the most eligible preparation.

Approved Modes of Drilling.—The land being ploughed in length as early in winter as is practicable, and the *gaw* and head-land furrows sufficiently dug out, take the second furrow across the first as soon as the ground is dry enough in spring to undergo the operation; water-furrow it immediately, and dig again the *gaw* and head-land furrows, otherwise the benefit of the second furrow may be lost. This being done, leave the field for some days, till it is sufficiently dry, when a cast of the harrows becomes necessary, so that the surface may be levelled. Then enter with the ploughs, and form the drills, which are generally made up with an interval of 27 inches. In the hollow of this interval, deposit the seed by a drill-barrow, and reverse or slit out the drills to cover the seed, which finishes the process for the time. In ten or twelve days afterwards, according to the state of the weather, cross-harrow the drills, thereby levelling the field for the hoeing process. Water-furrow the whole in a neat manner, and spade and shovel the *gaw* and the head-land furrows, which concludes the whole process. This is the most approved way of drilling beans. The next best is to give only one spring furrow, and to run the drill-barrow after every third plough, in which way, the intervals are nearly of the same extent as already mentioned. Harrowing is afterwards required, before the young plants reach the surface, and water-

furrowing, &c. as above described. Dung is often given to beans, especially when they succeed wheat, which had not received manure. The best way is to apply the dung on the stubble before the winter furrow is given, which greatly facilitates the after process. Used in this way, a fore stock must be in hand; but where the farmer is not so well provided, spring dunging becomes necessary, though evidently of less advantage. At that season, it may either be put into the drills before the seed is sown, or spread upon the surface and ploughed down according to the nature of the drilling process, which is meant to be adopted. Land dunged to beans, if duly hoed, is always in high order for carrying a crop of wheat in succession. * Perhaps better wheat, both in respect of quantity and quality, may be cultivated in this way, than in any other mode of sowing.

Drilling Machines.—Different machines have been invented for drilling beans; but the most common and handy is one of the barrow form. This hand drill is pushed forward by a man or woman, and will, according as the brush or director is lowered or heightened, sow thicker or thinner, as may be expedient and necessary. Another machine, drawn by a horse, and sowing three drills at a time, has been constructed, and, upon flat lands, will certainly distribute the seed with the most minute exactness. Upon unequal fields, and even on those laid out in high ridges, the use of this machine is attended with a degree of inconvenience sufficient to balance its advantages. The hand-drill, therefore, in all probability, will be retained for general use, though the other is capable of performing the work with minuter regularity.

Quantity of Seed.—Less than four bushels ought not to be hazarded, if a full crop is expected. We seldom have seen thin beans turn out well, unless the soil is particularly rich; nay, unless the rows close, weeds will generally get away after the cleaning process is finished, thereby disappointing the object of drilling, and rendering the system of little avail towards keeping the ground in good condition.

Hoeing Process.—Beans are cleaned in various ways: 1st. By the hand-hoe. 2nd. By the scraper, or Dutch-hoe. 3rd. By a plough of small dimensions, but constructed upon the principles of the approved swing plough. Ploughs with double mould-boards are likewise used to earth them up; and, with all good managers, the weeds in the drills, which cannot be touched by the hoe, are pulled out by the hand, otherwise no field can be considered as duly cleaned. In treating of the cleaning process, we shall confine ourselves to the one most suited to the generality of bean soils. About ten or twelve days after the young plants have appeared above the surface, enter with the scraper, and loosen any weeds that may have vegetated. At this time, the wings, or cutters, of the implement, ought to be particularly sharp, so that the scraper may not run too deep, and throw the earth upon the plants. In about ten days after the ground is scraped, according to the state of the weather, and other circumstances, use the small swing plough to lay the earth away from the sides of the rows; and in doing so, go as near to the plants as possible, taking care, at the same time, not to loosen their roots. If any weeds stand in the rows, pull them out with the hand; afterwards earth up the plants with the small swing plough, or run the scraper in the intervals, as may seem expedient.

To preserve Exotic Seeds.

Five years ago (writes a correspondent) I had a collection of seeds sent me from Serampore, in the East Indies, which have been

since that period kept in small bottles, in a dry situation, without corks; last spring some of them were sown, and produced strong healthy plants, under the following system; but if taken from the bottles, and sown in the ordinary way, I have found them either to fail altogether, or to produce germination so weak, that the greatest care can never bring them to any perfection. I have long observed that oxygen is necessary to animal and vegetable life, and that soil which has imbibed the greatest proportion of air or gas, yields the strongest germination, and with the least care produces the best and most healthy plants: under that impression I prepare the soil, by adding it to a compost made from decayed vegetables, night soil, and fresh earth, well mixed together, and turned several times; but should the weather be dry, I have generally found the compost better by adding water to keep it moist. On the evening before I intended to sow the seeds, I have immersed them in a weak solution of oxygenated muriatic acid, and suffered them to remain until they began to swell. By pursuing this treatment even with our English annual seeds, I am gratified with an earlier germination, and with generally stronger and more healthy plants.

To preserve Walnuts.

Walnuts for keeping should be suffered to drop of themselves, and afterwards laid in an open airy place till thoroughly dried; then pack them in jars, boxes, or casks, with fine clean sand, that has been well dried in the sun, in an oven, or before the fire, in layers of sand and walnuts alternately; set them in a dry place, but not where it is too hot. In this manner they have been kept good till the latter end of April. Before sending them to table, wipe the sand clean off; and if they have become shrivelled, steep them in milk and water for six or eight hours before they are used; this will make them plump and fine, and cause them to peel easily.

Drink for Worms in Horses.

Take of Barbadoes aloes, from three to six drachms (according to size and strength), worm-seed and gentian, in powder, each half an ounce; caraway seeds, in powder, one ounce: mix and give in a pint of strong decoction of wormwood, and repeat in about four or five days; but omit giving the mercurial ball after the first time.

Purging Ball for the Worms.

Take of Barbadoes aloes, eight drachms; ginger, Castile soap, and oil of savin, each two drachms; syrup of buckthorn, sufficient to make them into a ball. This purge is calculated for a strong horse; but it may be made weaker, by lessening the quantity of aloes to six or seven drachms, which are, in general, sufficient after a mercurial ball. The horse should have mashies, warm water, and proper exercise.

Purging Ball for Jaundice.

Take of Barbadoes aloes, from four to five drachms; white antimonial powder, and Castile soap, each two drachms; calomel, one drachm: mix, and beat them into a ball, with a sufficient quantity of syrup of buckthorn. The horse should have a couple of mashies the day before this ball is given, by way of preparation: and the ball should be given fasting the morning following; let him fast for two hours after, then give him a mash of scalded bran and oats, with warm water, and treat him in the same manner as for other physic.

VARIETIES.

The Naturalist's Calendar for October.

THIS month was called *Domitianus* in the time of Domitian ; but after his death, by the decree of the Senate, it took the name of *October*, every one hating the name and memory of so detestable a tyrant. The painters represent this month in a garment of the colour of decaying leaves and flowers, being crowned with a garland of oak-leaves with acorns, holding in his right hand a scorpion, and in his left a basket filled with chesnuts, medlars, services, &c.

The general state of the weather toward the close of autumn has a tendency to revive the natural spirits of those whose constitutions have been debilitated by the preceding heats. A great part of the day during the summer is too sultry for exercise ; but, as autumn advances, the air becomes more temperate, and the evenings, particularly, are serene and pleasant. The groves now lose their leafy honours ; but, before they are entirely tarnished, an adventitious beauty, arising from that gradual decay which loosens the withering leaf, gilds the autumnal landscape with a temporary splendor, superior to the verdure of spring or the luxuriance of summer. Hips, haws, slows, and blackberries, now adorn our hedges ; and the berries of the hawberry, bryony, honeysuckle, elder, holly, woody-nightshade, and privet, afford a valuable supply of food for many of the feathered race, while passing their winter with us. About the middle of the month, the common martin disappears ; and, shortly afterwards, the smallest kind of swallow, the sand martin, migrates. The Royston or hooded crow arrives from Scotland and the northern parts of England, being driven thence by the severity of the season. The woodcock returns, and is found on our eastern coasts. Various kinds of waterfowl make their appearance ; and, about the middle of the month, wild geese leave the fens, and go to the rye lands, to devour the young corn. Rooks sport and dive, in a playful manner, before they go to roost, congregating in large numbers. Stares assemble in the fen countries, in vast multitudes, and, perching on the reeds, render them unfit for thatching, and thus materially injure the property of the farmer. The appearance of the gossamer, in this and the preceding month, leaves us to speak of its cause in those wonderful spiders which produce the gossamer webs, by the buoyancy of which, it is conceived, they are enabled to sail in the air, and to mount to prodigious elevations. These webs, which so frequently cover the surface of fallow and stubble fields, or form a delicate tracery upon our hedges, strung with the pearl-like drops of the morning dew, are most common in the autumn. In Germany, their appearance is so constant at this period, and so closely connected with the change of season, that they are popularly denominated by the expressive name, *Der fliegender sommer* (*the flying summer*). The production of these webs was, with the naturalists of former times, a subject of strange speculation. Spenser alludes to the vulgar idea of their formation, when he speaks of "the fine nets which oft we woven see of scorched dew !" In France, where these webs are called *Fils de la Vierge*, it has been imagined that they are formed of the cottony envelope of the eggs of the vine coccus.

Messrs. Kirby and Spense, in whose work on "Entomology" these opinions are enumerated, give the following natural account of this phenomenon—"These webs (at least many of them) are *air-balloons*, and the *aéronauts* are not

Lovers who may bestride the gossamer
That idles in the wanton summer air,
And yet not fall—

but *spiders*, who, long before Montgolfier, nay, ever since the creation, have been in the habit of sailing through the fields of ether in these air-light chariots! This seems to have been suspected long ago by Henry Moore, who says,

"As light and thin as cobwebs, that do fly
In the blue air, caused by the autumnal sun,
That boils the dew that on the earth doth lie,
May seem this whitish rug then in the scum;
Unless that wiser men make't the field-spider's loom."

Where he also alludes to the old opinion of *scorched dew*. But the first naturalists who made this discovery, appear to have been Dr. Hulse and Dr. Martin Lister; the former first observing that spiders shoot their webs into the air; and the latter, besides this, that they are carried upon them in that element. This last gentleman, in fine serene weather in September, has noticed these webs falling from the heavens, and in them discovered more than once a spider, which he named *the bird*. On another occasion, whilst he was watching the proceedings of a common spider, the animal suddenly darted forth a long thread, and, vaulting from the place on which it stood, was carried upwards to a considerable height. Numerous observations afterwards confirmed this extraordinary fact; and he further discovered, that, while they fly in this manner, they pull in their long thread with their fore feet, so as to form it into a ball, or, as we may call it, *air-balloon of flake*. The height to which spiders will thus ascend, he affirms is prodigious. One day in the autumn, when the air was full of webs, he mounted to the top of the highest steeple of York Minster, from whence he could discern the floating webs still very high above him. Some spiders that fell and were entangled upon the pinnacles he took. They were of a kind that never enter houses, and therefore could not be supposed to have taken their flight from the steeple.

There are several questions connected with the formation of gossamer, which still remains open for the researches of naturalists. Whether the terrestrial and aerial gossamer be formed by the same animal, though highly probable, is yet undecided. The purpose for which these nets are spread over the surface of the fields, is not less a matter of doubt. The present writers adopt the opinion, that the meshes are intended as bridges, by which the little animal may pass with facility from straw to straw, or from clod to clod; and that they also serve to collect the dew, which spiders drink with avidity. We think that they have too easily doubted that they are chiefly designed to catch the flies when they rise in the morning from the surface of the earth. What, again, is the purpose of the lofty excursions of spiders into the upper regions of the atmosphere? It appears scarcely rational to doubt that these are predatory voyages, and that spiders sail among the clouds of gnats and the swarms of flies which sport in the more elevated strata, the *exuviae* of these animals being frequently found in these filmy balloons, when descending to the ground.

Among the flowers which are still usually in blow in this month, is the

holly-oak, Michaelmas daisy, stocks, nasturtian, marigold, mignonette, lavender, wall-flower, red hips, China rose, Virginia stock, heart's-ease, laurustinus, rocket, St. John's-wort, periwinkle, &c. But chiefly the *dahlia*, a flower not much in cultivation till of late years, exhibits its majestic and brilliant splendor of stars, above its dark green stalks and leaves. The hedges are now ornamented with the wreaths and festoons of the scarlet berries of the black briony; and now and then, that last "pale promise of the waning year," the wild rose, meets the eye. The principal harvest of apples is about the beginning of this month; and the counties of Herefordshire, Worcestershire, Somersetshire, and Devonshire, are busily employed in the making of cider and perry. Herefordshire is particularly famous as a cider county. October is the great month for brewing beer, whence the name applied to very strong beer of *Old October*. In this month also is the great potato harvest. The corn harvest being over, the stone-pickers go out again. The sowing of wheat is generally completed in this month: when the weather is too wet for this occupation, the farmer ploughs up the stubble fields for winter fallows. Acorns are sown at this season, and the planting of forest and fruit-trees takes place.

A cursory Survey of Natural History.

(Continued from p. 114.)

THE USE OF VEGETABLES.

Trees.—Those stupendous specimens of creating art, spread not their wide-extended roots, nor lift their lofty heads in vain. Beneath their cooling shades our flocks and herds find a comfortable asylum from the scorching rays of the summer sun; the wild stragglers of the forest have a place of refuge among their woods and thickets; whilst the feathery songsters of the groves build their little dwellings in security, and sing among their branches; "as for the stork, the fir-trees are her house." But in what a variety of respects, besides affording the inhabitants of warm climates an agreeable shelter from the mid-day heat, do they yield their services, or are made subservient to the use of man. Some, as the bread-fruit tree of the Pacific Ocean, the cabbage-tree of East Florida, the tea-tree of China, the sugarmaple-tree of America, the coffee-tree and sugarcane in the West-Indies, and the numerous luxurious fruit-bearing trees scattered over the face of the globe, contribute to our wants in form of food. The fountain-tree on one of the Canary islands, is said by voyagers to furnish the inhabitants with a supply of water; while the paper-mulberry-tree of the Southern Ocean, and the cotton shrub of America, provide us with materials for clothing. The candle-berry-myrtle presents the inhabitants of Nankeen with a substitute for animal tallow. The salt-tree of Chili yields a daily supply of fine salt. The cinnamon, nutmeg, clove, and pimento, furnish us with a supply of spices. The Jesuits' bark, manna, senna, and others, produce a variety of simple but useful medicines. Some trees yield a precious and healing balsam; some a quantity of turpentine and rosin, and others give out their quota of valuable oils and gums. Nor are trees serviceable only in a natural state: by the assistance of art, some are converted into houses to protect man from the inclemency of the weather, or are moulded into a variety of forms for the purposes of building, and domestic comfort; others raise the huge fabric of the floating castle or bulky merchantmen,

by which the articles of industry and commerce are transported, and a communication kept up with the remotest regions. Our limits do not permit us to enlarge upon these specimens, or point out the various uses to which a number of other woods in general use may be applied; but the reader's own thoughts may suggest these, as they are sufficiently obvious; and mean time we proceed to the order of

Shrubs.—As much that has been already said respecting the utility of trees, may be applied in common to this order we shall confine ourselves to the three particulars in which they may be said to differ most from the former; the first is their stature, the second their greater pliability, and the third the prickly armour by which many of them are covered. Some shrubs, as the gooseberry, the rasp, and the currant bushes, so common in our gardens, gratify the palate, and temper the blood during the summer months with agreeable and cooling fruit; others, as the rose, delight and please the eye by the beauty of their flowers; or regale the olfactory nerves with the fragrance of their perfumes, as the sweet-scented briar; but how could these several ends have been accomplished, if, by a more exalted exposure, the fruit-bearing bushes had placed their treasures beyond our reach—every rose, with its back turned to us, had been “born to blush unseen”—and each aromatic shrub removed far above the sense of smelling, and literally been left

“To waste its sweetness in the desert air”?

With regard to that considerable share of pliant elasticity possessed by some of them, how easily does this admit the branches to be turned aside, and to resume their former position, in gathering of the fruit or flowers, and how serviceable does this property enable us to make some of them in the form of hoops, baskets, or wicker-work of any description; while the sharp-pointed prickles by which they are armed, serve not only as weapons of defence for themselves, but furnish us with cheap and secure fences against the inroads of straggling cattle, and the unwelcome intrusion of the unprincipled vagrant.

Herbs—in an especial manner, may be said to constitute the food of man and beast, as well as to yield their assistance in an infinity of ways; and, behold! in what profusion they spring forth; in what numerous bands they appear. Yonder a field of golden-eared wheat presents to the view a most prolific crop of what forms the chief part of the staff of life. Here a few acres of long-bearded barley ripen, to provide us with our favourite beverage. On the right hand stand the tall-growing and slender oats and flowering potatoes, to revive and keep alive the hopes of the poor; while, on the left the heavy-laden bean, and low-creeping pea, in lengthened files vegetate to furnish provender for our horses; or the globular turnip increases its swelling bulk to lay up for our herds a supply of food when the softer herbage of the field is locked up by the congealing powers of winter. But what a spontaneous crop of luxuriant herbage do our meadows present in the appointed season, and in what a profusion of wholesome pasture do the numerous flocks of sheep and cattle roam! Myriads of grassy tufts spring up on every side, and they are satisfied out of the treasures of Providence. But the herbaceous productions of the field are not universally calculated for the purposes of food. In some places numerous groups of tall, thin, flexible plants make their appearance, whose filmy coats being properly manufactured, are converted into the most costly and delicate raiment; while others of a coarser texture furnish the mariner with wings to his vessel, cordage to tighten his masts, or the

ponderous cable to stay his bark in the midst of the fluctuating element. But here their services do not end; for, when worn out in one shape, they assume a new form, and not only furnish the material from which is formed the wrapper of the manufacturer, and the package of the merchant, but that invaluable article upon which we now write—upon which we are able to hold converse with friends at a distance—and by means of which, man transmits his thoughts to man, and generations unborn are enabled to hold converse with past ages. By means of these pliant productions we are also supplied with a variety of seeds and oils, of much request in common life; and wherever disease is known, there we have reason to believe medicinal herbs spring up as antidotes; some communicating their healing virtues by the root, some by the stem or stalk; some by the leaves, and others by the flowers or seeds. A number of these, and many others of the greatest utility in medicine, come forth in various places of the globe without the aid of art, and are found growing wild among the herbs of the field; but these are not the effects of chance: they were originally planted by the hands of Omnipotence, at the suggestion of Divine benevolence, prompted by Omniscience. The Supreme Being created medicines out of the earth: he foresaw the distresses of his creatures, and in pity to their calamities, not only commissioned the balm to spring up in Gilead for the healing of the eastern tribes, but has spread abroad that boundless variety of medicinal plants, which are to be found in every climate, suited to the diseases of those particular spots, where Providence, all-wise, hath fixed the lot of their inhabitants. What a beautiful variety of nutritious esculents, and exquisitely formed flowers do our gardens present! Here the parsley with her frizzled locks, the celery with her out-stretched arms, the asparagus with his towering stem, the artichoke with his turgid top, the cauliflower with her milky dome, the cabbage with her swelling form, a variety of greens with their curled leaves, and long files of pease and beans, await in silence their master's call to do homage at his table; and here, too, is deposited, among a number of valuable and useful roots, that excellent farinaceous substitute for bread, the wholesome potato.

Flowers.—But for what purpose do these charming flowers come forth? Is it merely to please our eyes with their brilliant colours, and regale the sense of smelling with their odoriferous perfumes, that they unfold their fascinating beauties, and emit their pleasing fragrance? Or, is it to attract those numerous insects which swarm among them, and riot amid their liquid sweets? That flowers were designed for both these purposes is apparent, from the sensations we experience when we have leisure to visit those delightful spots, and the assiduous eagerness which the busy bee evinces in roaming from flower to flower, in order to extract their balmy juices. Mr. Addison, speaking of the pleasures of a garden, breaks out into the following declamation: “You must know, Sir,” says he, in one of his papers to the Spectator, “that I look upon the pleasures which we take in a garden, as one of the most innocent delights of human life. A garden was the habitation of our first parents before the fall. It is naturally apt to fill the mind with calmness and tranquillity, and to lay all its turbulent passions at rest. It gives us a great insight into the contrivance and wisdom of Providence, and suggests innumerable subjects for meditation. I cannot but think the very complacency and satisfaction which a man takes in these works of nature, to be a laudable, if not a virtuous habit of mind.” But let not the poor complain, or those who have no garden to retire to—no beautifully adorned inclosure, where, secluded from society,

they may give themselves up to reflection. Still the fields are open to them, and what, in the words of an eminent naturalist, is the earth, but "an immense garden, laid out and planted by the hand of the Deity? the lofty mountains, and waving forests are its terraces and groves; fertile fields and flowery meadows form its beautiful parterres."

Riches.

The possession of Riches is to some the source of joy and contentment, to others the bane of care and discontent. The benevolent man rejoices in the acquisition, because it enables him to relieve the distressed; the proud man, because it commands submission and respect.

Look not with envy, thou cheerful son of industry, on the favourite of fortune lolling in the lap of idleness! court not the splendor of thy lord! Were it ordained thee to endure for a time the uneasiness and *ennui* occasioned by inactivity; were it allotted thee to observe the contemptuous frowns of a neighbour more opulent than thyself, thou wouldst sigh for the straw-covered cottage, and desire to be again occupied and useful. Edmund was born to a life of labour, and from his youth had subsisted on the fruits of his own industry. His wife was the model of virtue, prudence, and economy; his children the smiling pictures of health and cheerfulness; his cottage the seat of rural neatness and simplicity. Thinking him happy, I one day congratulated him on his situation, but found, to my astonishment, that he had been deceived by the glaring allurements of folly; that he thought the possession of riches the sole attainment of happiness, and no longer enjoyed the charms of rural felicity.

Fortune, ever fickle and sportive, at length chose him for a favourite. Finding all his hopes realized, he quitted, with haughty contempt, his little peaceful cottage, and became the occupier of a splendid villa, followed by a train of cringing attendants. I have often heard his boasted magnificence descanted on with marks of indignation in the village that gave him birth, and his former acquaintance mention his splendor with envious contempt. As he was now surrounded by a crowd of new connexions, and courted by continual scenes of folly and irregularity, I did not see him till the year following his elevation. His health was impaired by excess; his constitution debilitated by midnight revels; and he appeared only the shadow of the once-athletic inhabitant of the cottage. I assured him how much I rejoiced at the happy change in his fortune. The expression reminded him of his former humble station, and seemed to occasion a blush of confusion. After a moment's pause, he thus addressed me: "You expected to find me the joyful companion of mirth and plenty: your surprise at seeing me thus altered, betrayed your expectations. Oh, Felix! how was I deceived in my opinion respecting the possession of riches! Ignorant of the cares that inseparably attend on wealth and power, I thought to be rich was to be happy; but how often have I, when surrounded by a train of ceremonious visitors, sighed for the innocent enjoyment of the hamlet! Yes, Felix, I am now ——" Here he was interrupted by a servant, who announced the arrival of Sir ——, the first of a crowd of fashionables, who were that day to assist, by their company and conversation, to dissipate, for a time, the cares that preyed upon the vitals, and destroyed the peace of the once-happy Edmund.

Intemperance.

Temperance is a masonic virtue. And let it be held in everlasting remembrance, that intemperance is a most fatal and destructive vice. The temptations and delusions of this adversary of our peace, the treacherous arts by which it flatters us from the paths of rectitude, and the syren song by which it lures us into its foul embrace, surpass the powers of description. The cursed, fascinating, fatal charm, by which it binds the faculties, captivates the heart, and perverts and paralyzes the understanding, is matter of the profoundest astonishment. Before the danger is discovered, escape is hopeless, and the willing victim irretrievably lost. Floating gently down a smooth and delightful current, towards the brink of tremendous cataracts, he sees no necessity of resisting its force, perceives not its increase, nor reflects that he is approaching the danger. Every moment, the power and inclination to resist diminish, while the danger is increased. He approaches, perceives the dashing, hears the roaring, and feels the trembling. The current is accelerated, it becomes irresistible, he is hurried to the brink, the abyss yawns, he is swallowed in the vortex, and lost for ever. Is the charm irresistible? Does the malady admit no cure? Is the calamity inevitable? Can nothing be done by masons to prevent it? Yes. Let them beware that they never countenance or indulge an intemperate brother. Let them administer correction with the hand of friendship. Let the admonition be honest, faithful, and seasonable. To provide against possible danger, let them often try the experiment upon themselves, to discover the first symptoms of the contagion.

They will pardon my zeal, for it is in the cause of humanity. I am pleading for the disconsolate mother, hapless orphan, and the broken hearted and distracted wife. I come with the tears of disappointed love and the anguish of the wounded heart. I plead in the name and behalf of suffering virtue, neglected and abandoned for revel and riot. I imagine I hear a voice from the dark and dismal mansions of the dead, saying, "O ye sons of dissipation and excess! ye prodigals, who riot and wanton with the gifts of a bounteous Providence! come and behold the companions of your revels, the victims of your folly. See the father's pride and mother's joy snatched from their embrace, and hurried headlong to an untimely tomb. See the flower of youth and beauty shedding its fragrance and displaying its glory; but ere the morning dew has escaped on the breeze, it sickens, withers, and dies. Here the object of virtuous affection; there the promise of conjugal bliss; this the hope of his country, and that the encouragement and consolation of religion—all poisoned by intemperance, all doomed to a premature and disgraceful death. Look at these, and be admonished."

*Swearing.*

It is not easy to perceive what pleasure can arise from the empty sound of senseless interjections; or what superior entertainmant can spring from the profane sound of *God, Devil, damn, curse*, than from the sound of wax, wafers, pens, ink, or any other words of the same number of syllables. It is not easy to perceive what profit is annexed to it. Whatever fortune may be made by perjury, there never was a man who made a fortune by common swearing. It often happens that men pay for their swearing, but it seldom happens that they are paid for it. It is not easy to perceive what honour or credit is con-

nected with it. Does any man receive promotion because he is a notable blusterer? Or is any man advanced to dignity because he is expert at profane swearing? Never. Low must be the character which such impertinence will exalt; high must be the character which such impertinence will not degrade. Inexcusable, therefore, must be the practice which has neither reason nor passion to support it. The drunkard has his cups; the lecher, his mistress; the satirist, his revenge; the ambitious man, his preferments; the miser, his gold; but the common swearer has nothing; he is a fool at large; sells his soul for nought; and drudges in the service of the Devil *gratis*. Swearing is void of all plea. It is not the native offspring of the soul, not interwoven with the texture of the body, nor any way allied to our frame. For as a great man (Tillotson) expresses it, "though some men pour out oaths as if they were natural, yet *no man was ever born of a swearing constitution*." But it is a custom, a low and paltry custom, picked up by low and paltry spirits, who have no sense of honour, no regard to decency; but are forced to substitute some rhapsody of nonsense, to supply the vacancy of good sense. Hence the silliness of the practice can only be equalled by the silliness of those that adopt it.

Sagacity of the Spider.

A house-spider was placed by a gentleman on a small platform, in the middle of a glass full of water, the platform being about half an inch above the surface. It presently made its escape, as might have been anticipated, by suffering a thread to be wafted to the edge of the glass. The person who witnessed this, suspecting it might have been assisted by the water, being so nearly on the same level, poured some of the water away, and placed the spider as before. It descended by the stick that supported the platform, till it reached the water; but, finding no way to escape, it returned to the platform, and for some time employed itself in preparing a web, with which it loosely enveloped the abdomen, by means of the hinder legs. It now descended without hesitation to the bottom of the water, when the whole of the abdomen was covered with a web, containing a bubble of air, probably intended for respiration, as it evidently included the spiracles. The spider, enveloped in this little diving-bell, endeavoured on every side to make its escape, but in vain, on account of the slipperiness of the glass; and, after remaining at the bottom for about thirteen minutes, it returned, apparently much exhausted, as it coiled itself close under the little platform, and remained afterwards without motion.

The Queen Beetle or Queen Bug.

This astonishing insect is about one inch and a quarter in length, and what is wonderful to relate, she carries by her side, just above her waist, two brilliant lamps, which she lights up at pleasure, with the solar phosphorus, furnished her by nature. These little lamps do not flash and glimmer, like that of the fire fly, but give as steady light, exhibiting two perfect spheres, as large as a minute pearl, which affords light enough in the darkest night, to enable one to read print by them. On carrying her into a large closet, in the day time, she illuminates her lamps, and instantly extinguishes them on coming again into the light. But language cannot describe the beauty and sublimity of these lucid orbs in miniature, with which nature has endowed the queen of the insect kingdom.

New Charades, Conundrums, &c.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades: 1. Dog-ear—2. Primrose—3. Friendship.—*Anagram*: Lad, Adder, Ladder.—*Conundrums*: 1. Upon the ground—Shrove Tuesday—He has a title—To-day.

CHARADES.

1.

My *first* makes all nature appear with one face,
My *second* has music, and beauty, and grace;
And if the solution's not easily said,
My *whole* you deserve to have flung at your head.

2.

Thy freedom, my *first*, is an Englishman's boast,
Behold him enraptured; 'tis liberty's toast!
My *next* is a term applied to a throng
Of gypsies so jovial, with fiddle and song;
My *whole* is a set of stout desperadoes,
Who terror create by their feats and bravadoes.

ANAGRAM.

Forwards, backwards, read my name,
In sound and meaning I'm the same;
Infants on their mother's knee,
Smile with joy at sight of me;
Add a letter—strange, but true,
A man I then appear to view.

CONUNDRUMS.

1. Why is a bad wife better than a good one?
2. Why is a drunken man like a windmill?
3. What burns to keep a secret?
4. Why is a lawyer's business like every body else's?
5. Of what profession was Adam?

EXPERIMENTS.

To prepare ink which will appear upon being wetted with Water.—Having mixed alum with a sufficient quantity of lemon juice, letters or characters written with the mixture will remain invisible until wetted with water, which renders them of a greyish colour, and quite transparent. Or a writing with a strong solution of rock alum alone, being dried, and having a small quantity of water poured over it, will appear of a white colour like that of paper before it is wetted. In like manner, all saline liquors, such as vitriolic, nitrous, or marine acids, diluted with water, and the liquor of fixed vegetable alkalis, and even vinegar, will produce the same effect. If a little aquafortis be mixed with the water, the writing will dry well, and not run out of its form when the paper is wetted.

To produce a Colour which shall appear and disappear by the Influence of the Atmosphere.—Put into a decanter some volatile spirit, in which copper filings have been dissolved, and it will produce a fine blue tincture; if the bottle be stopped, the colour will immediately disappear; but when it is unstopped, the colour soon returns. This experiment may be repeated frequently.

P O E T R Y.

October.

FLAPSING time draws in the short'ning year,
 And with it all the smiling scenes are fled ;
 The barren fields a darker colour wear,
 And fading green o'erspreads the with'ring mead.
 Bereft of shelter, in their stubble land
 The tim'rous covey dread the fatal snare;
 In the hale sportsman see destruction stand,
 And mount with new-fledged wings the unknown air.
 The shady branches of the grove no more
 Afford a shelter from the noon-day heat ;
 And those cool paths so lately wander'd o'er,
 Delude no more the trav'ler's weary feet.
 With gentle noddings waved, the aged trees
 Bend to the autumnal blasts their tow'ring tops ;
 Stript of their mantle, by the northern breeze,
 With rustling sound, their yellow foliage drops.
 Dark gloomy clouds enwrap the azure sky,
 But at intervals is a sun-beam giv'n ;
 With haste progressive, Phœbus' coursers fly
 (Stopt by the Scorpion) to the west of heav'n.
 Convened (prognostic of a keener reign),
 In countless numbers, from the thatch, or tiles,
 The instinct-guided swallows leave the plain,
 And seek a warmer air in distant isles.
 The busy swains the cyder-vats prepare,
 And fill their vessels with the mellow juice,
 Refreshment cooling, for a future year,
 With care economic set by for use :
 Or from the gran'ry's well-replenish'd stores,
 The brewhouse coppers teem with heady ale ;
 Whilst the glad rustic, for the girl h' adores,
 Dips out in bowls the sweet-wort from the pail.
 On ev'ry face the ruddy tint of health
 Appears ; and in their bosoms sits content,
 Whilst happy in the produce of their wealth,
 They gain their wishes, and their wants prevent.
 If rural scenes afford such infelt joy,
 Free from corroding thoughts and pining care ;
 May I, secluded from the crowd, employ
 My future hours in calm retirement there !

* * * *

Repartee.

" No man," said a doctor one day to his friend,
 " Can complain of ill-usage from me."
 " That's true," said the other, " for all you attend,
 From the cares of this world you set free !"

J. H.

WEEKLY ALMANACK.

OCTOBER. Saturday, 8.—High water, morn. 47 min. p. 10; aft. 21 min. p. 11.—Sun rises 26 min. p. 6, sets 34 min. p. 5.
Sunday, 9.—St. Denys, or Dionysius, the Areopagite: this saint was converted to Christianity by St. Paul [See Acts xvii]. He was, at first, one of the judges of the celebrated court of Areopagus, but was afterwards made Bishop of Athens, where he suffered martyrdom for the sake of the gospel.—High water, morn. 54 min. p. 11.—Sun rises 28 min. p. 6, sets 32 min. p. 5.
Monday, 10.—High water, morn. 24 min. p. 12; aft. 54 min. p. 12.—Sun rises 30 min. p. 6, sets 30 min. p. 5.
Tuesday, 11.—Old Michaelmas Day: this day is still observed, in many places, as the end of one year, and beginning of another, in hiring servants.—New Moon 30 min. p. 11 after.—High water, morn. 22 min. p. 1; aft. 50 min. p. 1.—Sun rises 32 min. p. 6, sets 28 min. p. 5.
Wednesday, 12.—High water, morn. 17 min. p. 2; aft. 44 min. p. 2.—Sun rises 34 min. p. 6, sets 26 min. p. 5.
Thursday, 13.—High water, morn. 5 min. p. 3; aft. 26 min. p. 3.—Sun rises 36 min. p. 6, sets 24 min. p. 5.
Friday, 14.—High water, morn. 41 min. p. 3; aft. 3 min. p. 4.—Sun rises 38 min. p. 6, sets 22 min. p. 5.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	76
New Red Wheat	50	65
New White ditto	54	70
Rye	40	44
Barley	44	46
Pale Malt	68	72
Feed Oats	22	27
New Pigeon Beans	48	53
Boiling Pease	65	70
Grey Pease	46	50
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.			Friday.		
	s.	d.		s.	d.	
Beef	3	8	5	0	3	8
Mutton	4	0	5	2	3	10
Veal	4	8	6	0	5	0
Pork	3	8	5	4	4	0
Lamb	4	8	5	8	1	4

Cattle at Market.

	Mon.	Fri.
Beasts	2,911	650
Sheep and Lambs	22,769	6,660
Pigs	130	120
Calves	200	210

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 3d.	Veal 4s. 0d. to 5s. 8d.
Mutton 3 4 .. 4 8	Pork 4 0 .. 6 0
Lamb .. 4 0 .. 5 4	

BUTTER, per Firkin.

Dorset	60s. to 61s.	York .. 56s. to 62s.
Cambridge ..	60 .. 62	
Irish.		
New Carlow ..	0s. to 10s.	Belfast 0s. to 10s.
Waterford ..	0 .. 10s.	Cork .. 10s. .. 0
Newry	0 .. 0	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	0	to 60
New Waterford sides	0	.. 64

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3	4	2
Congou	2	6	3	6
Souchong, good and fine	3	9	4	10
Gunpowder	5	8	7	4
Twankay and Bloom	3	5	3	8
Hyson, common	4	0	4	5
—, good and fine	4	6	5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Ton.

	l.	s.	l.	s.
Potatoes	6	0	7	0
Yorkshire Kidneys	6	10	7	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.	s.	d.
Adair's	37	6
Bucament	37	0
Burdon	38	6
Dean's Primrose	36	6
Hebburn Main	40	3
Holywell	38	0
Hutton's Primrose	33	6
Killingworth	39	0
Tanfield Moor	38	0
Townley	37	0
Willington	39	9
Wylam	37	0
Walls End, Bewicke and Co.	42	9
—, Browne's	38	6
—, Hotspur	38	6
—, Newmarsh	40	0
—, Riddell's	41	3

Sunderland.

Eden's Main	38	6
Fawcett Main	37	0
Hedworth Main	35	6



At first the infant,
Mewling and pewking in the nurse's arms :

[N^o 2.



And then the whining school-boy with his satchel,
And shining morning face, creeping like snail
Unwillingly to school.——

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Confectionary.

WHERE this branch of domestic management can be separated from the kitchen with convenience, it will be of considerable advantage, as the females of the family who may choose to superintend this department, are more removed from the view or interference of the domestics. Unfortunately, the confectionary of the present day, in utter despite of all economy, is more for show than use, and is a mere waste of the materials which a bountiful Providence has given to us in almost endless variety, for the purpose not only of gratifying the taste, but also of increasing the quantity of food, whilst prompting to the use of edibles not so superabundantly nutritious as animal food, whether fish, flesh, or fowl. In fact, in the old English household arrangement, confectionary, in all its branches, acted as a certain and speedy aid to the larder in days of hospitality, when either visits or visitations were unexpectedly made at the castle, the abbey, the hall, or the grange; and was almost invariably joined in the cookery of all dishes, except the plain solid sirloins or rounds, under which even their heavy boards groaned, before sympathetic or sliding tables came into fashion. It is, then, to the useful adoption of confectionary that we would call the attention of our readers, not only as aiding a small income to make a good appearance, but as tending to the preservation of health, and affording a pleasing variety of occupation to such young ladies as may wish to be valued for something more useful than the mere amusement of the hour. It is indeed a powerful objection to the practice of kitchen superintendence for young ladies of the present day, that the society to which they would thus be exposed would be unpleasant, if not dangerous. This arises from two causes, especially in London, and in almost all houses of modern construction: the first is the want of room, which throws all the servants, male and female, into one apartment; the other, the fear of increasing the impertinence of male servants, if the younger part of the family were permitted to mingle so

much with them as a personal superintendence of the kitchen would expose them to do, especially where men cooks are employed. But the first objection will not hold good in a country mansion, and the second may be got rid of by a very beneficial change in domestic economy; in the dismissal of men cooks (the employment of whom is a silly custom copied from France), and the diminution of male servants in general, thereby saving many miserable females from a life of infamy and desolation, into which they may be forced from the impossibility of meeting with proper employment. Having copied one silly custom of France, it were well if we could remedy the evil by the adoption of another custom which is evidently beneficial; we allude to a school established at Ecouen, near Paris, where every species of domestic economy and management is engrafted on the new system of tuition, without interfering with the useful, or even the ornamental parts of fashionable female education. But, if we hope to avail ourselves of the introduction of such a system into English education, we must instantly commence a reform in the lower regions, that is, of our own dwellings, and the kitchen must no longer be a *sanctum sanctorum*, into which even the mistress cannot enter without being considered as an impertinent intruder, and liable to the sauciness of those whose grand secret it is to become the domestic tyrants, in whatever comes within the scope of their management.

But even under existing circumstances, if the kitchen is not a proper place for the young ladies of the mansion to enter, the same objection will not lie against the confectionary, if it be in a convenient apartment, distinct from the absolute domestic offices, and only liable to the entrance of female servants. On that principle, then, we shall offer a few general hints for its management, which will ultimately be found conducive to economy in this part of the domestic duties.

In the first place, we recommend particular attention to the vessels intended either for the preparation or the preservation of the various preserves, pickles, &c. These ought invariably to be either of glass, or the coarse brown, or speckled stone-ware. The very best earthenware, especially the cream-coloured, is always glazed with a preparation which contains much of the oxyde of lead. This glazing will withstand the effects of any culinary heat that may be applied; but acids, even of preserved fruits, act upon it speedily, and decompose a slow but subtle poison. The same objection applies to its use in pickling; or indeed in any way where acids are made use of, or likely to arise from fermentation. For boiling, then, let tin, iron, or glass be used; for preservation let the vessels be of glass or unglazed stone-ware.

Copper vessels are not quite so dangerous as leaden ones; but the constant labour and scouring requisite to keep them in a clean wholesome state, wear them out more than culinary use. Where copper vessels indeed are indispensable, due attention, daily, to their cleanliness will suffice to prevent any very dangerous accidents; and to that we would more willingly trust than to a mode recommended by a French economist, who declares that his method succeeded perfectly in preventing the accretion, or even the formation, of verdigrease during a period of eight months. He describes his copper boiler as being twelve feet long and three wide, fitted on an economic stove. Its use was intended for the evaporation of vegetable syrups, marmalades, &c.; but its size made it difficult to be taken down, and it was placed in a damp under-ground story. All these circumstances operated against its good preservation; and rendered some permanent precaution necessary. This was performed in the following manner: After being once used, and still warm, it was well cleaned out with a

sponge and hot water, and as soon as it was nearly lukewarm, the whole interior surface was spread over with a coat of paste, made from potatoes diluted with water. This coat was suffered to dry before further use, and completely succeeded during eight months in preserving the copper from verdigrise, without any further trouble.

The only real objection to this mode is on the score of absolute cleanliness, which it must be difficult to preserve without processes that would rub off the coat of paste; but some may object that the colour of their preserves or pickles must be injured by want of the coppery tinge. This, however, is an error that must be carefully guarded against. All the artificial modes of colour are pernicious, and we must learn not to please our eyes at the expense of our health.

If almonds cannot be had conveniently, it is better that our custards and puddings should want the peculiar flavour imparted by them, than to have the poisonous cherry laurel substituted in their place. Indeed, a much more agreeable flavour than either almonds or the laurel can impart, may be produced by grated cocoa-nuts, which are now imported in such quantities as to be sufficiently cheap for any culinary purpose. In Virginia and the Southern States, a very favourite pudding is made, the principal part of which consists of grated cocoa-nuts, with bread or flour, milk and eggs, and the other common ingredients of a pudding.

The chesnut, either of home or foreign growth, may also be applied to this purpose, with great propriety; certainly not to the extent of being a substitute for flour entirely, but in a proportion of one-half or two-thirds, in which case it might be used with safety even by the most phthisicky persons, without the inconvenience which it often produces when eaten raw: nay our common hazel nuts, or filberds, if carefully cleared of their outer coating, might be judiciously used for the same purpose.

Sugar is to the confectioner what gravy is to the cook; the very basis of all his excellence and fame. There is scarcely, indeed, any article in the consumption of a family in more daily use; and therefore the following hints relative to the purchase of sugars may not be unacceptable to our readers. The coarsest in quality, and consequently the cheapest in price, is far from being the cheapest in the end, as it is heavy, dirty, and of a very inferior degree of sweetness. That which is most refined is always the sweetest. White sugars should be chosen as shining, and as close in texture as possible. The best sort of brown has also a bright and gravelly look, and is often to be bought in its pure imported state. East India sugars appear finer, in proportion to the price, but they do not contain so much saccharine matter, consequently they are less fit for wines and sweetmeats; though, when they are good of their sort, they do as well for common household purposes as any other.

The indiscriminate use of sugar, however, in confectionary, both in regard to health and economy, deserves some notice. That sugar possesses strong nutritious powers cannot be denied, especially before granulation (a fact proved by the fatness of the negroes in the West Indies during the cane-season, from eating the juice in the form of syrup; and even by the improved condition of the mill cattle, which are fed on the crushed canes); but we must not forget, that in its prepared state, perhaps principally owing to its impregnation with lime, sugar is pernicious both to the teeth and bowels. Reasoning from these facts, then, we should recommend the use of those fruits, in confectionary, which contain most sugar in their own composition, in preference to those which require sugar to make them palatable. It is not necessary to specify all the varieties; but we may notice the apple as that English fruit which, of all others, contains the

greatest proportion of sugar; whence the addition of prepared sugar is almost unnecessary in the different preparations of the fruit, whether boiled, baked, or even in marmalade.

To have the sugar of the apple in perfection, however, it is necessary that the fruit should undergo culinary operation, or else a slight fermentation. A modern writer considers cyder as nothing more than sugared water, because the fermentation either neutralizes the malic acid, or, more properly speaking, combines it with the mucilage of the fruit, and thus forms the sugary compound. This may be exemplified by an easy experiment: Squeeze or press some apples which may have lain by for the winter: throw part of this juice into some milk, and it will produce curds in an instant; but if the remainder is boiled for about a quarter of an hour, it will unite with milk or cream without the slightest tendency to separate their constituent parts.

Important Hint.

A table spoonful of spirit of camphor, has been found an infallible remedy against the fatal effects of drinking cold water in warm weather. Several instances have occurred in which death has been prevented by this means. Every housekeeper should be provided with a phial of it at this season of the year.

A Caution.

An eastern paper mentions the death of a lady who died in great agonies, and that this melancholy event was occasioned by the head of a pin which fell into her ear while she was making use of that little instrument in picking it. It should be borne in mind, that if any casualty of this kind occurs, human skill can afford no relief; it is beyond the reach of medicine, beyond the power of the surgeon to afford a remedy. Let this melancholy example then serve as a caution to persons how they apply pins to their ears. We have before heard of cases of this kind, and we had resolved to mention the subject by way of salutary caution; and the recent death reminds us of our negligence.

COOKERY.

Suet-Pudding.—Chop six ounces of suet; mix it with a pound of fine flour, two tea-spoonful of salt, and one tea-spoonful of white pepper, or ginger, ground fine; mix it with milk as stiff as it can be stirred with a spoon; tie it in a cloth, and boil it three hours. An egg may be put in, but it is unnecessary. It eats very good baked under meat; or, when cold, cut in slices, and fried or broiled. Some people make a very stiff batter with milk and eggs; beat it well, and add the suet with a little salt.

Suet-Dumplings —Make them as directed in the last receipt for suet-pudding, only make it into paste, by adding a little more flour; make them into balls as big as a goose's egg; tie them in a cloth separately, or boil them without a cloth, if more convenient; put them in when the water boils, and let them boil half an hour. Dumplings are very good mixed with water instead of milk.

Yeast-Dumplings.—Make a very light dough with yeast, as for bread [See Vol. I of *The Economist*, p. 480]. Let it rise an hour before the fire. Half an hour before they are to be served, make the dough into balls the same size as the last receipt; lay them on a dish before the fire for a quarter of an hour to rise; then put them into a pot of boiling water, and boil them very quick a quarter of an hour; in order to know when they are boiled enough, run a fork into the middle of one of them, and, if it comes out clear, it is done enough; but if any paste sticks to the fork, let them boil a few minutes longer. A few currants, well washed and picked, may be mixed with the dough, if agreeable.

Hard Dumplings.—Mix some flour and water, with a little salt, into a sort of paste; make them into balls as big as a turkey's egg; roll them in a little flour; throw them into boiling water, and boil them half an hour. They are best when boiled with a good piece of beef. A few currants may be added. Serve them up with melted butter in a boat, or with Yorkshire dip.

Norfolk Dumplings.—Take half a pint of milk, two eggs, and a little salt; make it into a good thick batter with flour. Have ready a clean saucepan of boiling water, and with a spoon drop the batter into it, and boil them two or three minutes; be particularly careful that the water boils fast when they are dropped in. Then throw them into a sieve to drain, put them into a dish, and stir a bit of butter into them. They will be very good if eaten hot. Some people put currants and spice in the batter.

Lemon Dumplings.—Grate half a pound of bread, add to it a quarter of a pound of beef-suet chopped very fine, a quarter of a pound of Lisbon sugar, the juice of a large lemon, and the peel grated or cut very small; mix all well together, and wet it with one table-spoonful of new-milk; boil them in tea-cups three quarters of an hour, and turn them out on a dish.

USEFUL RECEIPTS, &c.

To make Cider.—After the apples are gathered from the trees, they are ground into what is called *pommage*, either by means of a common pressing stone, with a circular trough, or by a cider-mill, which is either driven by the hand, or by horse power. When the pulp is thus reduced to a great degree of fineness, it is conveyed to the cider press, where it is formed by pressure into a kind of cake, which is called the *cheese*. This is effected by placing clear sweet straw, or hair-cloths, between the layers of *pommage*, till there is a pile of ten or twelve layers. This pile is then subjected to different degrees of pressure in succession, till all the *must*, or *juice*, is squeezed from the *pommage*. This juice, after being strained in a coarse hair-sieve, is then put either into open vats or close casks, and the pressed pulp is either thrown away, or made to yield a weak liquor, called *washings*. After the liquor has undergone the proper fermentation in these close vessels, which may be best effected in a temperature of from forty to sixty degrees of Fahrenheit, and which may be known by its appearing tolerably clear, and having a vinous sharpness upon the tongue, any farther fermentation must be stopped by racking off the pure part into open vessels, exposed for a day or two in a cool situation. After this the liquor must again be put into casks, and kept in a cool place during winter. The proper time for racking may always be known by the brightness of the liquor, the discharge of the fixed air, and the appearance of a thick crust

formed of fragments of the reduced pulp. The liquor should always be racked off anew, as often as a hissing noise is heard, or as it extinguishes a candle held to the bung-hole. When a favourable vinous fermentation has been obtained, nothing more is required than to fill up the vessels every two or three weeks, to supply the waste by fermentation. About the beginning of March, the liquor will be bright and pure, and fit for final racking, which should be done in fair weather. When the bottles are filled, they should be set by uncorked till morning, when the corks must be driven in tightly, secured by wire or twine and melted rosin, or any similar substance.

To make Devonshire Cider.—Prefer the bitter sweet apples, mixed with mild sour, in the proportion of one-third. Gather them when ripe, and lay them in heaps in the orchard. Then take them to the crushing engine, made of iron rollers at top and of stone beneath; after passing through which, they are received in large tubs or cives, and are then called pommage. They are afterwards laid on the vat in alternate layers of the pommage and clean straw, called reeds. They are then pressed, the juice running through a hair sieve. After the cider is pressed out, it is put into hogsheds, where it remains for two or three days previously to fermenting. To stop the fermentation, it is drawn off into a clean vessel; but if the fermentation be very strong, two or three cans of cider are put into a clean vessel, and a match of brimstone burnt in it: it is then agitated, by which the fermentation of that quantity is completely stopped. The vessel is then nearly filled, the fermentation of the whole is checked, and the cider becomes fine; but if, on the first operation, the fermentation is not checked, it is repeated till it is so, and continued from time to time till the cider is in a quiet state for drinking. Some persons, instead of deadening a small quantity with a match, as above directed, put from one to two pints of an article called *stum* (bought of the wine-coopers) into each hogshed: but the system of racking as often as the fermentation appears, is generally preferred by the cider manufacturers of Devonshire. About six sacks, or twenty-four bushels of apples, are used for a hogshed of sixty-three gallons. During the process, if the weather is warm, it will be necessary to carry it on in the shade, in the open air, and by every means keep it as cool as possible. In nine months it will be in condition for bottling or drinking; if it continues thick, use some isinglass finings, and if at any time it ferments and threatens acidity, the cure is to rack it, and leave the head and sediment.

Scotch Method.—The apples are reduced to mucilage, by beating them in a stone trough (one of those used at pumps for watering horses), with pieces of ash-poles, used in the manner that potatoes are mashed. The press consists of a strong box, three feet square, and twenty inches deep, perforated on each side with small auger or gimlet holes. It is placed on a frame of wood, projecting three inches beyond the base of the box. A groove is cut in this projection one inch and a half wide, and one inch deep, to convey the juice when pressed out of the box into a receiving pail. This operation is performed in the following manner:—The box is filled alternately with strata of fresh straw and mashed fruit, in the proportion of one inch of straw to two inches of mucilage: these are piled up a foot higher than the top of the box; and care is taken in packing the box itself, to keep the fruit and straw about one inch from the sides of the box, which allows the juice to escape freely. A considerable quantity of the liquor will run off without any pressure. This must be applied gradually at first, and increased regularly towards the conclusion. A box of the

above dimensions will require about two tons weight to render the residuum completely free of juice: this residuum is excellent food for pigs, and peculiarly acceptable to them. The necessary pressure is obtained very easily, and in a powerful manner, by the compound lever pressing upon a lid or sink made of wood about two inches thick, and rendered sufficiently strong by two cross-bars. It is made to fit the opening of the box exactly: and as the levers force the lid down, they are occasionally slacked or taken off, and blocks of wood are placed on the top of the lid, to permit the levers to act, even after the lid has entered the box itself. Additional blocks are repeated, until the whole juice is extracted. The pressure may be increased more or less, by adding or diminishing the weight suspended at the extremity of the lever. The liquor thus obtained is allowed to stand undisturbed twelve hours, in open vessels, to deposit sediment. The pure juice is then put into clean casks, and placed in a proper situation to ferment, the temperature being from fifty-five or sixty degrees. The fermentation will commence sooner or later, depending chiefly on the temperature of the apartment where the liquor is kept; in most cases, during the first three or four days, but sometimes it will require more than a week to begin this process. If the fermentation begins early, and proceeds rapidly, the liquor must be racked off, and put into fresh casks in two or three days; but if this does not take place at an early period, and proceeds slowly, five or six days may elapse before it is racked. In general, it is necessary to rack the liquor at least twice. If, notwithstanding, the fermentation continues briskly, the racking must be repeated; otherwise the vinous fermentation, by proceeding too far, may terminate in acetous fermentation, when vinegar would be the result. In racking off the liquor it is necessary to keep it free of sediment, and the scum or yeast produced by the fermentation. A supply of spare liquor must be reserved to fill up the barrels occasionally, while the fermentation continues. As soon as this ceases, the barrels should be bunged up closely, and the bungs covered with rosin, to prevent the admission of air. If the cider is weak, it should remain in the cask about nine months; if strong, twelve or eighteen months is necessary before it should be bottled.

To manage Cider and Perry.—To fine and improve the flavour of one hogshead, take a gallon of good French brandy, with half an ounce of cochineal, one pound of alum, and three pounds of sugar-candy; bruise them all well in a mortar, and infuse them in the brandy for a day or two; then mix the whole with the cider, and stop it close for five or six months; after which, if fine, bottle it off. Cider and perry, when bottled in hot weather, should be left a day or two uncorked, that it may get flat; but if too flat in the cask, and soon wanted for use, put into each bottle a small lump or two of sugar-candy, four or five raisins of the sun, or a small piece of raw beef; any of which, will much improve the liquor, and make it brisker. Cider should be well corked and waxed, and packed upright in a cool place. A few bottles may always be kept in a warmer place to ripen and be ready for use.

To make cheap Cider from Raisins.—Take fourteen pounds of raisins with the stalks; wash them out in four or five waters, till the water remains clear; then put them into a clean cask with the head out, and put six gallons of good water upon them; after which cover it up well, and let it stand ten days. Then rack it off into another clean cask, which has a brass cock in it, and in four or five days time it will be fit for bottling. When it has been in the bottles seven or eight days, it will be fit for use.

A little colouring should be added when putting into the cask the second time. The raisins may afterwards be used for vinegar.

MEDICINE.

Swellings of the Feet and Ankles.—Pregnant women are usually free from this complaint in the morning, but suffer a good deal from it towards night.—*Prevention*: In the commencement it will be merely requisite for the patient to use a foot-stool when sitting, so that her feet may never be in a hanging position for any length of time.—*Remedy*: If there should be great distention, so as to give the sensation of almost bursting, slight scarifications ought to be made with the edge of a lancet; and flannels, wrung out of a hot fomentation of camomile, are soon after to be applied. It is almost unnecessary to state, that this complaint invariably disappears at the period of delivery.

Remedy for the Poison which sometimes exists in Eels, Muscles, Lobsters, and Oysters.—When there is cause to suppose that poison has taken place from the deleterious qualities which sometimes, though rarely, exist in the above-mentioned and other species of fish, it will be proper to administer an emetic of thirty grains of white vitriol, as soon as possible; after which, give from an ounce to two ounces of castor oil, and then copious draughts of milk and other diluent liquors, both by the mouth and in the form of clyster. Vinegar likewise will be proper, but in that case no milk should be given. The warm bath may be used, and the patient should be wrapt in flannel to excite perspiration.

Treatment of Palsy.—This disorder is more or less dangerous, according to the importance of the parts affected; it is accompanied with a loss of sense or motion, or of both, in one or more parts of the body. The patient, if young, should be bled, blistered, and have purgative medicines administered; but if advanced in life, a contrary mode must be adopted, viz. the warm bath, external application of stimulant liniments, the flesh-brush, &c. In a convalescent state, persons affected with palsy, should take as much exercise as their strength will permit; keeping themselves warm with flannels, &c. and carefully avoiding every thing chilly or damp.

Emetic Powder.—Take of ipecacuanha, in powder, ten grains; tartarized antimony, one grain: mix for an emetic powder, to be taken at seven in the evening, in a little tea or warm water. This is the ordinary dose for an adult.

Compound Powder of Chalk.—Take of prepared chalk, half a pound; cinnamon, four ounces; tormentil and gum-arabic, each three ounces; long pepper, half an ounce. Powder them separately, and mix them. This powder is used for weakness and acidity in the stomach, and in looseness from the same cause.

Aromatic Powder.—Take of cinnamon bark, one ounce; lesser cardamom seeds, freed from husks, ginger, long pepper, each one ounce: rub them together to a powder, and preserve in a well-stopped phial. This combination of aromatics is stimulant and carminative, and may be used to promote digestion, and dispel wind in cold phlegmatic habits, and decayed constitutions; but it is more generally employed to give warmth to other compositions. The dose is from ten grains to one scruple, given in the form of a bolus, or diffused in water.

HUSBANDRY, RURAL ECONOMY, &c.

Importance of Straw in Husbandry.

THOUGH many useful remarks on the different applications of straw, are occasionally introduced in agricultural writings, and though its value, as the basis of future crops, is fully admitted by every intelligent farmer, yet the subject has seldom been professedly treated of at any length: we shall endeavour, therefore, to compress the most important particulars connected with it, under the following heads: 1. The weight of straw produced on an average of the different crops of grain and pulse, per statute acre. 2. The value of the different kinds of straw; and, 3. The various uses to which each kind of straw is applicable.

Weight of Straw produced by the different Crops.—The quantity of straw per acre, differs according to a variety of circumstances; as, 1. The species of grain, whether wheat, barley, oats, &c. 2. The different kinds of the same grain. 3. The season (for in dry seasons the quantity is less than in moist). 4. The soil (for in fertile soils the straw is more abundant than in poor ones). 5. The season when the seed is sown, for spring-sown wheat has less straw than the winter-sown; and, 6. The manner in which the straw is cut, for an inch or two at the root-end of the straw makes a great addition to the dunghill. The average produce, in straw, of all the different crops, stubble included, may be calculated at 1 ton 7 cwt. per English acre; but that is rejecting the weaker soils. It is calculated that on an average of years, the produce of straw in good land, and under tolerable management, will be nearly in the following proportion, per English acre:

	Stones.
Wheat - - - - -	160
Beans and Peas - - - - -	130
Oats - - - - -	130
Barley - - - - -	100
<hr/>	
Total - - - - -	520

Or, at an average of these crops, 130 stone per acre, 22 lbs. avoirdupois, per stone; in all, 2,860 lbs. or 1 ton 5 cwt. 2 quarters and 4 lbs. It may, be safely estimated, that on an average of years, well-cultivated and fertile soils, when the crop is carefully cut down, will annually produce, on the average of the crops above mentioned, and taking the average of the kingdom, 1 ton 5 cwt. per English acre.

Value of the different Kinds of Straw.—The intrinsic value of straw must vary materially, according to its leading properties, the quantity of manure into which it may be converted by littering, or its fitness to be employed as thatch, these being the chief uses to which it is applicable; but, in general, its price depends on its vicinity to large towns. It is only in situations where foreign manure can be procured easily, and at a cheaper rate than by converting the straw raised upon the farm into dung, that the sale of straw is ever permitted. Straw is generally dearer in London and its neighbourhood, than in any other part of the kingdom. It is sold

there by the load, which consists of 36 trusses, of 36 lbs. each, or 1,296 lbs. in all. Two loads of wheat-straw per acre are reckoned a tolerable crop. As straw is rarely permitted to be sold, being usually employed in maintaining winter stock, the real value of the article, to the farmer, is but inconsiderable, depending upon the quantity and quality of the dung it produces. So little is it thought necessary accurately to ascertain the value of straw, that in several cases it has been given by the out-going to the incoming tenant, as a n equivalent for the expense of harvesting, thrashing, and marketing the last crop. It is often thought insufficient to cover even that expense, and a farther abatement is allowed on the price of the grain.

Various Purposes to which Straw is applicable.—The subject of feeding with straw will be better understood by considering the specific properties of the different kinds of straw employed in feeding stock, and the rules that ought to be observed when stock are fed with that material.

Wheat Straw.—This kind of straw, from its strength, is considered to be peculiarly calculated both for litter and thatching; and, indeed, wherever the practice of cutting straw into chaff, for mixing with corn for horses, prevails, wheat-straw is preferred. When given to cattle or horses, it is sometimes cut into chaff, and either given raw in that state, or, what is greatly preferred, steamed with other food, in particular with potatoes. In order to improve wheat-straw as fodder, it is the practice, in some parts of England, to cut the grain rather greener than in Scotland, which preserves more of the natural juices, and consequently makes the fodder better. Some of the best farmers were accustomed to cut wheat much earlier than common in their respective districts. One of these was a miller in Norfolk, who occupied a large farm, where he always cut his wheat several days before any one else thought of beginning, well knowing the good consequences in the value of the grain. It must also be less apt to be injured by shaking or harvesting.

Oat Straw.—Among the culmiferous grains, the straw of the oat is considered to be the best fodder, when given uncut. It is well known, indeed, that oat-straw, during the winter season, is almost universally given instead of hay, in all the best cultivated counties of Scotland, during the winter months, though that of peas and beans is certainly preferred where both are grown. In some districts farmers cut *oats in the straw* into a species of fodder, which is called “cut meat.” This is given not only to horses, but to cattle, especially fattening cattle. It is thought to give not only fatness but a fineness of skin to all sorts of stock.

Bean-Straw.—If well harvested, this straw forms a very hearty and nutritious kind of food for cattle in the winter season. Both oxen and horses, when duly supplied with oats, in proportion to the work they have to execute, thrive well on it; and the reduced parts, or what is termed in England the covering-chaff, is found valuable, as a manger food, for the labouring teams; when blended with other substances, it is probable that, in particular cases, the stems might be cut into chaff with advantage: but when made use of in these methods, it should be used as fresh as possible after being thrashed. A mixture of bean-straw (which by itself is rather dry), and of peas-haum, which is sweet and nourishing, makes excellent fodder. But though this straw, more especially when mixed with peas-haum, is of great value as fodder to the working stock of the farm, it does not suit well with riding-horses, as it is apt to hurt their wind. In some horses, both bean-straw and peas-haum are apt to occasion colic pains, or

the disease which is provincially called *botts**, probably occasioned by flatulency. For this disease, about half an ounce, or a table-spoonful of laudanum, is found to be a good remedy.

Peas-Straw.—In Scotland, the haum of peas is used as fodder for working-horses, instead of hay; and when well-harvested, forms a very excellent provender, insomuch that it is considered to be of almost equal value as the grain itself.

Tare-Straw or Hay.—This is an article strongly recommended by some farmers; for when the land has been dunged, and the seed good, the produce is considerable. The crop should be cut as soon as the blossoms begin to fall off, or the pods to form, and the whole converted into hay-tares, which require a great deal of sun to cure, and rain is very injurious to them. It would be a good plan to mix them with dry straw, which would improve both.

Rules regarding the Consumption of Straw in Feeding Cattle.—Straw is much used in the feeding of cattle in Scotland; and there can be no doubt, that oxen will feed well on straw and turnips, if the straw be good. It is recommended, in all cases, that for a month or six weeks after a bullock is put to turnips, straw only should be given with them; but in the more advanced stages of fattening, hay is so much superior, that it should, if possible, be supplied. It is certain, at the same time, that hay is very expensive food for stock, and ought to be saved as much as possible where it can prudently be done. It is well known that a full allowance of turnips and straw, during the winter months, will fatten better than a small allowance of hay in place of the straw. In the Spring, hay, which retains its nutritive juices longer than straw, is much more valuable, both for fattening stock and feeding horses; and it is therefore the practice to reserve hay for about three months' consumption of these kinds of stock, and for no others.

Rules for Feeding Horses with Straw.—In regard to horses, they seldom get any hay for three months in the Winter; but with straw and the corn, which must always be given them, whether they get straw or hay, they not only plough three-fourths of an English acre per day, or work from seven to eight hours at other labour, but are actually full of flesh and vigour when sowing commences. They must, however, have hay instead of straw, when the severe labour of Spring takes place. When, therefore, farmers' horses are so much reduced in condition as to be unable to go through the severe labour of Spring, it is owing to their not having got a sufficient quantity of corn. Peas and bean-straw certainly make the best fodder, when not injured by rain; but if that kind of straw is damaged in harvest, white straw is to be preferred.

Rules for Feeding Sheep with Straw.—There is no food of which sheep are fonder than peas-straw. The soil of the pastoral districts in Scotland, being rarely of a kind calculated for peas, any extensive cultivation of that grain is impracticable; but where circumstances are favourable to that crop, peas ought to be cultivated, were it merely for the straw, as it would enable the store-farmers to carry on their system of sheep-farming with much more advantage. Indeed, the same plan might be advisable in other districts. It might be proper to add, that for ewes at yeanning time, lentil-hay is better than tare-hay, or even peas haum.

Miscellaneous Rules and Observations regarding the Consumption of Straw.—On turnip farms in Scotland, it is the usual practice to feed horses

till March, where the labour is not severe, and cows through the winter, with oat-straw, whilst the fattening and straw-yard cattle get the straw of wheat and barley. If any peas or beans be cultivated on the farm, that straw being given to the horses, a part of the oat-straw may be left for the fattening and straw-yard cattle. Upon turnip farms, it is not thought profitable to cut the greater part of the clovers for hay. These are usually eaten by sheep, and no more hay saved than what may serve the horses, cows, and fattening stock, for eight or ten weeks, immediately before grass, with a small quantity occasionally given to the sheep fed on turnips. The expense of feeding even the horses alone, for eight months, *on hay*, would be more than a farmer can well afford; at the same time, it is a rule with the best farmers, to give hay to their horses in the early part of Winter; then peas or bean-straw, till seed-time commences in the Spring; and afterwards hay. Straw keeps much better unthrashed, in a large stack, than in a barn. Straw in general, more especially white straw, is found to lose its value as fodder, in whatever way it may be kept, after the sharp dry breezes of the Spring months have set in. It is a general rule, that straw, when intended to be used as food for stock, should be given as speedily as possible after it is thrashed. The thrashing separates and exposes it so much, that if kept long, it is, comparatively speaking, of little value as fodder. Lisle, an intelligent writer on agriculture, and a practical farmer, states, that he found cows did not eat straw so well on a Monday morning as they did the rest of the week, because the straw was not fresh from the flail. Straw, therefore, should be constantly made use of as soon after it is thrashed as possible; for by keeping, it becomes either musty or too dry, and cattle do not eat it, nor thrive on it so well. It cannot be doubted that air has a very injurious effect upon all kinds of fodder, and the more it can be kept from the influence of the sun and the atmosphere, so much the better. It is seldom given as fodder, unless to straw-yard cattle, after the month of March. When clover is sown with grain crops, the clover has often arrived at such a length as to mix with the straw in cutting the crop. This certainly improves the straw in good harvests; but as little clover as possible should be cut with the straw, as it makes it very difficult to secure the crop, unless it be left upon the ground for several days.

Straw as applicable to Litter.—Straw, when mixed with the dung and the urine of cattle, horses, &c. &c. is a rich and excellent manure; but even alone, when ploughed in, or decomposed by pure simple water, it is of use. All the various sorts of straw answers the purposes of litter. Some farmers contend, that ~~any~~ straw is the best litter; others prefer the straw of wheat, which absorbs, it is said, so much urine and moisture, that a cart of wheat straw is supposed equal in value to three carts of well-made dung. In England, the straw of peas and beans is extremely valuable, forming, it is said, when well broken by thrashing, a desirable litter for working-horses, hogs, and other stock; but in Scotland, it is never used as litter, unless it had been spoilt by bad management, or a most unseasonable season in harvest, as its feeding properties are there so well known. Littering is of use, not only for converting straw into manure, but for keeping the animals warm and dry. In fact, cattle cannot be soiled on clover, or fed on turnips, without abundance of litter. There are four modes of converting straw into dung, by littering stock: 1. In stalls or stables; 2. In hammels; 3. In fold-yards; and 4. In open folds, where sheep are littered with straw. The quantity of dung produced from a given quantity of straw, depends a good deal upon the kind of straw that is used (as some kinds absorb much more moisture than others), and upon the degree of care employed in pre-

paring the dung. Speaking generally, the original weight of straw may be tripled, if the manufacturing process be properly conducted, and the dung applied to the ground before its powers are lessened or exhausted. The quantity of dung which may be made from an acre, especially if the dung arising from clover, turnips, and hay, consumed on a farm, is included in the general stock, will be something more than four tons; consequently any farm of decent soil may be manured at the rate of 12 tons per acre, every third year, from its own produce, provided the corn-crops are cut with accuracy, and the straw manufactured into dung, in a husbandman-like manner.

Straw as applicable to Thatching.—For many ages straw was the common material for roofing farm-buildings and cottages, and was formerly made use of even in towns. The expense of a thatched roof is not great, in so far as respects labour; and the value of the straw is, to the grower, either the price he could obtain for it, or that of the dung that could be made from it, as the kind used for thatch is seldom used as fodder. Where economy must be attended to in the building of cottages, straw is taken as the least costly material; but in these days, when manure is so extremely valuable, as little straw as possible should be spared for other purposes. The durability of a thatched roof is likewise maintained. A good coat of thatch will need very little repair during an ordinary lease. But care must be taken that the straw is very clean thrashed: if it is not, the grain left will soon spring, and introduce putrefaction, and encourage vermin. The thrashing-mill renders straw less fit for thatch than when it is thrashed by the flail. In Somersetshire, wheat is seldom thrashed with the straw, but the ears are cut off, and the straw, bound in sheaves, and tied very tight, is used for thatching.

Miscellaneous Uses of Straw.—It is well known that various articles are manufactured from straw, such as bonnets, and other ornaments for the ladies. Even in the remote county of Caithness, the straw manufacture is carried on. The straw is prepared in London, and the plait is returned to that market. Straw-plaiting is the principal manufacture in Bedfordshire. The quantity thus used is very considerable, and it furnishes employment for numbers of persons who might otherwise with difficulty find the means of subsistence. In some districts straw mixed with clay is used for building the walls of houses or gardens, and with the same mixture for the roofs of houses, instead of the common mode of thatching. In districts on the sea-shore, it is common for experienced farmers to keep in reserve a considerable proportion of their wheat or barley-straw, and to make it into a dunghill, alternately with the sea-ware, *stratum upon stratum*, till both are exhausted. This is an excellent plan, where the sea-weed cannot be immediately applied; but it is the best system to plough it in, when obtained. Near Gloucester great quantities of bean-haum, as well as common straw, are taken to a pot-ash manufactory, and burnt for the ashes. Straw is also used for stuffing beds. For that purpose, the chaff of oats is found to be a material not much inferior to ordinary feathers; and being so much cheaper, chaff-beds are almost universally used by the lower orders in Scotland. Another purpose to which straw is applied, is that of packing; and it is proper to observe, that the quantity used in packing china and stone-ware, in the districts where these manufactories prevail, as in Staffordshire, is found to be a serious injury to the farmer. The most recent discovery, connected with any straw production, is that of the Rev. James Hall, who has ascertained that every bean-stalk, according to its size, contains from 20 to 35 filaments, which are of a nature among the

strongest and most durable hitherto discovered. He calculates, that on an average, there are about 200 lbs. weight of such filaments on an acre, capable of being applied to various useful purposes, where durability and strength, rather than fineness and delicacy, are required.

To prevent the Dropping off of Grapes.

Make a circular incision in the wood, cutting away a ring of bark, about the breadth of the 12th of an inch. The wood acquires greater size about the incision, and the operation accelerates the maturity of the wood, and that of the fruit likewise. The incision should not be made too deep, and further than the bark, or it will spoil both the wood and the fruit.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 139.)

ANIMALS—

IN ascending from the vegetable to the animal kingdom, one cannot help his attention being forcibly engaged by the singular construction, and amazing properties of those little wonders, found at the bottom of ditches, and adhering to the underside of the broad-leaves of aquatic plants, known by the name of fresh-water polypuses. See that little thing, in the form of a funnel or bell, adhering by the lower extremity to some extraneous substance at the bottom of the water! Observe how it shoots out its slender arms from the margin of its wide mouth, and casts them around, occasioning a vortex in the fluid! See how these insects, after being drawn into that vortex, are caught hold of by its arms, and conveyed to the mouth with a celerity that is astonishing; but for these signs of life and animation, would not you have taken what you first saw to be a flower? Now, observe how it shoots out from its sides something in the form of buds—return in a few days, and, what do you behold? these buds converted into perfect polypuses, but still adhering to the parent! See how, by a sudden jerk, they separate, and immediately fix in other situations; cut one of these in two, the upper part shoots out a tail, and the under one produces a head; cut one in three, and the upper and the under do the same, while the middle division produces both a head and a tail; cut one down lengthways to the middle, and you have a monster with two heads; divide these, again and again, as often as you please, and you have a hydra with many heads; in short, cut the polypus into ten, or ten hundred parts, the effect will be the same, and you will have as many polypuses.

If the sensitive plant, the *hedysarum gyrans*, and Venus' fly-trap, may be considered as so many links at which the vegetable creation ends, these living plants, if we may use the expression, and animal flowers which are found adhering to the rocks, on the sea-shore, may, as well as the oyster and other shell-fish (which form the connection between the animal and the

mineral kingdom), be reckoned among those at which that mysterious and multitudinous order of beings begins, which is continued in such an infinitude of shapes and sizes, shades and differences, and possessed with such a number of dissimilar appetites and instincts, from the lowest gradation amongst the number of these imperfectly formed animals, till it arrives at that most complete piece of nature's workmanship—that cape-stone of the inferior creation, or link which unites it with superior intelligences—Man.

The number of animated creatures is prodigious indeed! The whole creation teems, as it were, with existence! The dry land sends forth its multitudes; the air hath its swarms; the sea its numerous shoals; and the very depositories of corruption produce their myriads!

Yet, notwithstanding these immense numbers, this amazing diversity of form and bulk, of taste and habit, all are conveniently and comfortably lodged; all are fed to their heart's content at the same common table, and in such a manner as not a fragment can be lost; while each pursues that particular path chalked out for him by nature, without repining or envying the lot of his neighbour.

The unwieldy whale in the Greenland seas, the numerous herds of elephants which graze in the extensive regions betwixt the river Senegal and the Cape of Good Hope, and the gigantic ostrich of the sandy borders of Egypt and Palestine, roam as much at large as the winged insect that flits from flower to flower, or the invisible animalcule which swims in the liquid drop. The Polar bear of the arctic circle, wrapt up in his shaggy covering, the ermine of Siberia in his furry mantle, and the water-fowl with her thick-set oily feathers, no doubt feel as comfortable as the Barbary cow, almost naked, the rhinoceros, sheltered from the tropical heats by his coat-of-mail, or the monstrous hippopotamus (the behemoth of Job) when he retires to cool himself at the bottom of the African rivers. Those abhorred insects which feed upon ordure, or still more loathsome that riot in putrefaction, we have reason to believe feed as deliciously as the racoon on his West-Indian sweets, or the pampered lapdog from the hand of its mistress. And if the foxes have holes, and the birds of the air have nests, we have no reason to suppose but the former feel as happy when they have formed their habitations at a convenient distance from the hen-roost, and the latter, when from their lofty situations they can behold the fowler at a distance, as the flocks and herds which graze our fields, or the domestic fowls which partake of our care and bounty. By this wise and happy arrangement, the harmony of the universe is preserved, and the prodigious multitude of earth's numerous tenants enabled to exist without disorder or confusion.

But if we attend to the internal structure of these wonderfully complicated and intricately woven machines called animals, we shall still find more reason to admire and adore that incomprehensible Being, whose omnipotent fiat brought them all into existence. No wonder that Galen, at the sight of a human skeleton, should relinquish his former atheistical thoughts; and, that the Psalmist, on the contemplation of his material structure, should exclaim, "I am fearfully and wonderfully made;" but the greater surprise is, that so many skeletons of animals and animated wonders can be beheld with so much indifference by that creature to whom God has given reflection for the wisest of ends; for to what purpose can the thoughts of man be better applied than to the contemplation of the Deity through the medium of his works!

"What variety of springs, what forces, and what mechanical motions (says Buffon) are inclosed in this small part of matter which composes the

body of an animal ! What properties, what harmony, and what correspondence between the various parts ! How many combinations, arrangements, causes, effects and principles, conspire to complete one end !" Another writer observes : " In the single ounce of matter which composes the body of a sparrow, we see all the instruments necessary for eating, for digestion, for respiration, for seeing, for hearing, for smelling, for walking, for flying, for the performance of every animal function, and of every motion. All the parts of the complicated machine are perfectly appropriated, completely adapted to their respective uses, and all disposed with the most exact organization." All this is very true ; but would not the wonder have been still more augmented, had the specimen been taken from among those little curiosities of the western hemisphere, called humming-birds ? with the addition, that its beak is pointed like a needle, its claws not thicker than a common pin ; that its nest is about half an inch deep, its egg about the size of a small pea ; and that, nevertheless, this diminutive bird is adorned with a plumage of the richest hues, and covered with a down that makes it resemble a velvet flower. Upon the head of the humming-bird is a black tuft of incomparable beauty ; the breast is of a rose-colour, its belly white as milk, the back, wings, and tail are grey, with a border resembling silver, as if streaked with gold of the brightest hue ! But, indeed, the structure of the smallest insect, or minutest animal, in the creation, carries along with it the most indisputable evidence of a Divine original ; namely, that it is beyond the possibility of art to imitate, or the utmost stretch of human ingenuity to comprehend !

Motion is one distinguishing characteristic of the animal from the vegetable kingdom of nature, and this peculiarity will be found to be absolutely necessary ; for if the food or nutriment of animals is not brought to them as to plants, by means of roots or other conductors, they must needs go in search of it ; and how wisely are they furnished with instruments for the purpose, some in the form of limbs, some of wings, some of fins, and some of the reptile tribe are enabled to move by the disposition of the muscles and fibres of their bodies ; but what would this power of motion and means of performing it have signified, had these creatures been left to grope in the dark, without ability to distinguish the good from the bad ?

" To shun their poison, and to choose their food."

Might they not as well have remained to perish at the spot which gave them birth, as to have strayed only to get their frames shattered by every intervening obstacle ; or the vital spark extinguished by mistaking the baneful plant for the wholesome herb ? To remedy such evils, however, nature, or rather the God of nature (for in this sense we wish always to be understood), has not only provided them with senses, but has taken the utmost precaution to guard from external injury these wonderful pieces of exquisite skill, as well as that seat of all sensation, from whence the ramifications of their nerves take their rise.

Without breathing, to put the wheel in motion at the cistern, no animal could exist ; and how admirably situated and guarded also are the organs of respiration, and that mysterious movement " that faints not, neither is weary," but by night and by day, asleep or awake, in motion or at rest, beats in unremitting pulsations, with greater regularity than a watch, in the breast of some animals for 60, in some 70, and in others upwards of 100 years ! We might also notice the admirable structure and wise disposition of the other parts in the animal economy, but this would be inconsistent with our present limits and design ; we must, however, observe on

the whole, that each will be found most conveniently situated for its respective uses, and formed in the wisest manner for its various purposes; that while nothing is wanting to render the structure complete, there is nothing superfluous or made in vain. The feelers of the butterfly are no less essential to her well-being than the proboscis of the elephant; and the leg of the fly can no more say to its wing, than the eye of the human body to its hand, "I have no need of thee."

The provision for keeping the number of living creatures within due limits, is no less remarkable than that for bringing them into being. The most formidable monsters are thinly scattered, or confined to particular spots. Long-lived animals are observed to have few young at a time; while those of the greatest utility, or such as are used for animal food, abound in every climate, and the short in duration are uncommonly prolific!

The instinct displayed by many of the irrational creation for the preservation of their young is also truly astonishing, and in some instances has been referred to as examples of the strongest proofs of affection. "How often," says our Saviour, "would I have gathered thy children together as the hen gathereth her chickens under her wings, and ye would not!" but there are some of this order who stand not long in need of parental protection and instruction; for the newly calved hippopotamus on the death of his dam, will, at the sight of danger, betake himself to a place of safety in his natural element the bottom of the river. This might bring us to speak more fully of those particular instincts by which animals are distinguished; but as we shall have occasion to notice a few of these in considering some peculiarities in the different orders as we go along, we shall here drop our general survey, and in the next Number proceed to the consideration of quadrupeds.

Woman's Love.

Such is woman's love, bending with the slightest breath of air, not breaking beneath the keenest blast of winter. It flourishes in the warm beam of truth, dies not in the cold blight of falsehood. Where is he whose heart beats not responsive to the tenderness of female affection? The earth holds not a being so heartless, but that at times the fond affection of woman must rouse him to feelings, which throw an undimmed lustre over all the darker feelings of his soul. He may be cold in his nature; apathy may dwell in his mind; his bosom may be senseless to, and reckless of, all her shining qualities: but there are moments when love will warm the coldest, the most insensible; when its brightness will rouse him from his apathy, when its kindness will soothe its very agonies. Love, in woman, is one unclouded ray of dazzling light, the intense glow of the summer's sun; no clouds obscure its loveliness, no storms can chill its ardour, no shades can dull its brilliancy. It shone at first, it shines now, and it will shine on for ever, in one unbroken, splendid beam of celestial beauty. Were I required to name the moment when I would consent that my hopes of joy should fail, I would say the hour when woman's heart shall cease to beat for love: love, pure, faithful, unmixed with the baser feelings of human nature. I am a man, but I can speak of man's love only as a summer's cloud. It is seen, it strikes upon the eye in all the brilliancy of abstract beauty; but it is a mere vision; it has no substance; it is a shade which floats upon the surface, mixes with the other visions of life, and is seen no more! If it be marked with greater strength in man, how does it show itself? It

proves its force, like the storm cloud, by the destruction of what it was meant to cherish. It drives love's weak vessel, a woman's heart, amongst those rocks and breakers which to touch upon, is sure destruction. Man is truly the creature of passion; the finer touches of human nature are strangers to his soul. Cold, insensible, and selfish, what is love to him beyond the influence it may hold over his prospects of pleasure or of passion? It is only in woman's heart that the flower of love finds a native soil. In the heart of man it may flourish for a while as an exotic; but, when the care of the cultivator is withdrawn, when it is no longer watched with careful anxiety, it droops, withers, and dies.

These reflections were the consequence of a meeting, as romantic as it was interesting, which I had the other morning in the Regent's Park. It was early: Aurora, with rosy fingers, was just opening the curtains of Sol's splendid bed; his beams shone upon the clouds, but they reached not to the earth. I had taken advantage of the first fine morning, that had broken upon my slumbers since I had been dwelling in one of the Alpha Cottages. With ardour I hailed the lovely prospect. The trees were budding, the birds were chaunting forth their merry lays, the park shone in all the brightness of a delightful season. I rushed forth ten years the younger for the brilliancy of the scene, and reached the summit of Primrose Hill. On its western side is a small eminence, the summit of which has been beyond the memory of man, bare of all vegetable substance. The popular tradition is, that there two brothers, enamoured of the same lady, met to decide by arms to whom she should belong. Ridiculous idea! that a woman's heart would consent to receive a master from the point of a sword, or trust its hopes of happiness to the hired arbitration of a trigger! Both died at the same time, each by the weapon of his adversary! Here was a melancholy proof of the dark, influence of love on the heart of man. Would it have operated thus in woman's heart? No! for with her, love is an unceasing flow of tenderness.

Whilst my mind was filled with these images vividly rising in an over-heated imagination, I returned towards the Park. I beheld the sun rise in all its splendor; no clouds intercepted its brightness; it was such a morning as seldom beams over an English landscape, except in the imagination of a poet, or in the eye of a painter. My steps were suddenly arrested by the accents of a female, who, in the most soul-thrilling tones, repeated the stanzas which have acquired so much celebrity from the sentence by which they are preceded in "Quintin Durward"—

"Ah, County Guy,
The hour is nigh."

I saw her stand upon Macclesfield-bridge, her slight form leaning gracefully upon the iron rail-work, and her eyes fixed upon the water below. There was a wild vacancy in her eyes, which told too plainly that madness was in her brain. A pallid cheek, generally the indicator of heart-felt woe, was in her case doubly eloquent. I stood beside her; but such was her mental distraction, that she heeded not my presence. I laid my hand upon her arm, and asked her what she sought so earnestly in the water below?

"A respite from sorrow!" was her reply.

"What sorrows can be thine? Scarcely can thy young life have seen eighteen summers, and has sorrow already so deeply shaded thy young hours? If practicable, I would gladly alleviate thy distress."

"Ah, Sir! you are kind; but there is only one who could soothe my

griefs, and he is not here.—Ah! County Guy!" as she uttered these words she sighed deeply.

"He loved you then?" and, observing that she was in deep mourning, "and is no more!" I added, "Poor girl! thy grief is deep, and time can be thy only remedy."

"Ah, no! he is not dead, but he has left me to mourn in secret over my woes."

Come, cheer up, think not of him: he who could forsake one so lovely, is not worthy that you should regret him. Let me lead you home: will you trust yourself with a stranger?"

"Oh, yes; for strangers are always kinder than our friends; but where is County Guy? He should perform that office for which I am now obliged to a stranger."

"And whither shall I lead you? where is your home?"

"My home! I have no home—home comprises all we love on earth—all on earth we hold the dearest—all that gives joy and pleasure to the heart; but mine—mine is desolate."

Whilst she was speaking, a young lady came round the park railings, from the inner circle, and approaching the poor bewildered maid, exclaimed, "Louisa! my dear sister, why will you thus wander forth alone? come, mamma is so uneasy! how can you leave us thus?"

"Is she your sister?" said I.

"She is, Sir; why do you inquire?"

I briefly informed her of what had passed between us; and subsequently I learned the particulars of her melancholy story. I cannot, however, repeat it with the simple eloquence of that young girl, the soul-touching plaintiveness of whose mournful voice vibrated through every fibre of my frame. It appeared that her elder sister, Louisa, the object of my first attention, had by some chance whilst at school in Kent, conceived a deep affection for a young gentleman of the neighbourhood, who professed as ardent an attachment to her. Personal interviews proving impossible, letters alone could impart their thoughts, their hopes, their fears. To prevent discovery, he chose the fictitious name of County Guy, and she Isabel St. Clair. Their correspondence continued for some time after Louisa had left school; but her youthful lover's passion subsided, and he had long since ceased to hold "converse sweet" with the once worshipped idol of his heart. Soon after the cessation of his epistolary effusions, Louisa's brother, an only brother, and one whom she had dearly loved, died, and her brain had failed beneath the accumulation of grief so violent.

Such was the short sad history of poor Louisa! may it prove a warning to every youthful fair, who honours it with her perusal not to engage her affections too deeply until certain that the object is worthy; not to engage too readily in clandestine correspondence, from which nothing but sorrow can ensue.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—As several of your juvenile readers, after partaking of the good cheer you recommend to them in various parts of your useful weekly miscellany, may feel disposed to indulge in a little innocent mirth, especially as the long evenings are approaching, I propose to send, for their use, and the exercise of their ingenuity, a few riddles of various descriptions, to which, if they cannot by any means solve them, I will, in a future Number, furnish a key. The few that I now send are of the species called CHARADES. They are of French extraction, I confess; but

if we never copy greater absurdities from our neighbours than these, we shall not come to very great harm.

It may, perhaps, be necessary to observe, that the legitimate structure of a charade is founded on a word of two syllables. Each syllable, in strict propriety, should be a noun substantive, and, singly, have a different acceptation from the whole.

Should any of your correspondents feel disposed to sneer at the apparent triteness of any of these charades, I hope they will first answer them. Superior talents have indulged in such *jeu d'esprits*. No one will be degraded by the attempt. Those who are pleased with them, will perhaps indulge me with their answers, through the medium of your periodical.

Your's, &c. Q. Q. Q.

Charades.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades: 1. Snowball—2. Pressgang.—*Anagram*: Papa.—*Conundrums*: 1. She brings repentance—2. His head turns round—3. Wax—4. It consists of words and deeds—5. A planter.

CHARADES.

My first means provisions, *my second* yields drink,
My whole's a good wish: what is it d'ye think?

2.

My first's an address in the primitive style,
My second bounds ocean for many a mile;
Would you know me united, contemplate the year
Where cent'ries ago I began to appear.

3.

In every day that fills the year,
My first must frequently appear;
Of life my last an emblem forms,
Bright, brittle, frail, exposed to storms;
While from *my whole*, the serious eye
May see how swift the minutes fly,
And learn to crowd the narrow space
With acts that dignify our race.

4.

If after *my first*, you drink deep of *my second*,
My whole to require you will surely be reckon'd.

From wintry blasts and chilling air,
My first assists to guard the fair;
Another join—and, lo! how strange!
My form and nature both I change:
My praises fill the peopled street,
My presence decks the sober treat,
Where China's beverage circles round,
Nor beauty blushes to be found.

POETRY.

A Fragment.

GLEANINGS of poetry, if I may give
 That name of passion, beauty, and of grace,
 To visionings like these : oh ! if not sweet
 To others, yet how very sweet to me.
 Fancies that gather in the silent hour,
 When I have watched the stars write on the sky
 In characters of light ; have seen the moon
 Come like a veiled beauty from the east,
 While, like a hymn, the wind swelled on mine ear,
 Telling soft tidings of the rose ; or when
 My heart has drunk sweet music, whose low tones
 Were as Love's own ; when I have closed some page,
 Whose tale-made sorrows lovelier than smiles,
 And imaged to myself all phantasies
 That wait on love ; though on its many griefs,
 Been jealous and forsaken, slighted, wronged,
 Until almost each mood became mine own ;
 Or when, before the painter's glorious works,
 I have bowed down in my idolatry :
 These are the thoughts to which my soul has turned,
 When cold neglect or scorn have wrung or searched.
 Oh, there are moments when my heart has dreamed
 Of things which cannot be—the bright, the pure,
 That all of which my heart can only dream.
 And I have mused upon my gift of song,
 And deeply felt its beauty, and disdained
 The pettiness of praise to which, at times,
 My soul has bowed ; and I have scorned myself
 For that my cheek could burn, my heart could beat,
 At idle words. And yet it is in vain
 For the full heart to press back every pulse
 Wholly upon itself. Ay, fair as are
 The dreams that bless a poet's solitude,
 There must be something more for happiness—
 They seek communion. But, no more of this.
 Yet such wild snatches of my lute belong
 To hours like these, when that impassioned thoughts
 Glance o'er my spirits—thoughts that are like light
 Or Love, or Hope, in their effects.

* * *

The Poacher's Pun.

IMPROMPTU.

A poacher was found in a nobleman's park,
 With a hare in his bag, and long after 'twas dark :
 To *his worship* when taken, and ask'd for defence,
 To deny it he made not the smallest pretence,
 But offer'd to prove, by a lot of *his peers*,
 This had been his *own manner (manor)* for several years.

J. M. I.

WEEKLY ALMANACK.

OCTOBER. *Saturday, 15.*—High water, morn. 25 min. p. 4; aft. 48 min. p. 4.—Sun rises 40 min. p. 6, sets 20 min. p. 5.
Sunday, 16.—High water, morn. 12 min. p. 5; aft. 35 min. p. 5.—Sun rises 42 min. p. 6, sets 18 min. p. 5.
Monday, 17.—*St. Etheldreda:* she was a princess of distinguished piety, daughter of Anna, king of the East-Angles; and Hereswitha his queen, and was born about the year 630, at Ixning, a small village in Suffolk.—High water, morn. 2 min. p. 6; aft. 30 min. p. 6.—Sun rises 43 min. p. 6, sets 17 min. p. 5.
Tuesday, 18.—*St. Luke the Evangelist:* this saint was born at Antioch, the metropolis of Syria, a place celebrated for the study of the liberal arts. He lived a single life, and died in the 84th year of his age, about the year of Christ 70; probably a natural death.—Moon first quarter 6 min. p. 7 after.—High water, morn. 58 min. p. 6; aft. 26 min. p. 7.—Sun rises 45 min. p. 6, sets 15 min. p. 5.
Wednesday, 19.—High water, morn. 56 min. p. 7; aft. 26 min. p. 8.—Sun rises 47 min. p. 6, sets 13 min. p. 5.
Thursday, 20.—High water, morn. 56 min. p. 8; aft. 27 min. p. 9.—Sun rises 49 min. p. 6, sets 11 min. p. 5.
Friday, 21.—High water, morn. 55 min. p. 9; aft. 23 min. p. 10.—Sun rises 51 min. p. 6, sets 9 min. p. 5.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	74
New Red Wheat	50	64
New White ditto	56	70
Rye	40	44
Barley	43	46
Pale Malt	68	70
Feed Oats	23	28
New Pigeon Beans	49	53
Boiling Pease	60	62
Grey Pease	46	50
Rapeseed (new) per last 27 <i>l</i> . to 29 <i>l</i> .		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.			Friday.		
	s.	d.	s.	d.	s.	d.
Beef	3	10	5	0	3	8
Mutton	4	0	5	4	3	10
Veal	4	8	0	4	5	0
Pork	4	0	5	8	1	0
Lamb	4	8	5	4	4	4

Cattle at Market.

	Mon.	Fri.
Beasts	2,917	589
Sheep and Lambs	19,450	6,450
Pigs	130	120
Calves	230	180

NEWGATE AND LEADENHALL.

Beef .. 2s. 6 <i>d</i> . to 4 <i>s</i> . 0 <i>d</i> .	Veal 3 <i>s</i> . 4 <i>d</i> . to 5 <i>s</i> . 4 <i>d</i> .
Mutton 3 4 .. 4 8	Pork 4 0 .. 5 8
Lamb .. 4 0 .. 5 4	

BUTTER, per Firkin.

Dorset	6 <i>s</i> . to 6 <i>s</i> . 1 <i>s</i> .	York .. 5 <i>s</i> . to 6 <i>s</i> .
Cambridge ..	60 .. 62	

Irish.

New Carlow ..	0 <i>s</i> . to 10 <i>s</i> .	Belfast .. 0 <i>s</i> . to 10 <i>s</i> .
Waterford ..	100 .. 102	Cork .. 102 .. 103
Newry	0 .. 0	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 6 <i>s</i> . to 7 <i>s</i> .	Cheshire 6 <i>s</i> . to 9 <i>s</i> .
Single ditto .. 50 .. 70	Derby .. 60 .. 71

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10*d*. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	62	to 64
New Waterford sides	64	.. 66

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3 <i>½</i>	to 2	4 <i>½</i>
Congou	2	6 <i>½</i>	.. 3	6 <i>½</i>
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5 <i>½</i>	.. 3	8
Hyson, common	4	0	.. 4	5
.. good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	0	to 0	0
Ware	4	0	.. 6	0
Middlings	2	6	.. 3	0

CANDLES—per Doz.

Moulds, 10*s*. 6*d*.—Stores, 9*s*.
d. per doz. allowed for ready money.

SOAP.—Yellow, 7*s*.—Mottled, 8*s*.

COAL EXCHANGE.

	Newcastle.	s.	d.
Liddell's Main		37	0
Percy East		37	0
Townley		38	0
Wylam		37	0
Walls End, Newmarsh		41	0
	Sunderland.		
Wall's End, Lambton		44	0

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Hints on Wines, Wine-Cellar, &c.

SINCE the reduction of the duties on wine, its consumption has considerably augmented; and although it still remains an expensive article, it is nevertheless of sufficient importance, as connected with economy, to call forth from us a few observations respecting its management in the department of domestic stores; we shall therefore offer a few remarks on the choice of wine—testing of wine—tricks of wine-coopers—management of wine in the cellar, in wood, and in bottles.

As the goodness of wine, especially in a medical point of view, depends upon the quantity of astringent matter, or *tannin*, contained in it, this may readily be ascertained by dropping a solution of isinglass into it, when a gelatinous precipitate takes place in proportion to the *tannin*, whether it be port, claret, or burgundy.

Let every purchaser of port-wine, however, recollect, that even when he gets wine that is really unadulterated, still it is extremely probable that half his pipe consists of a rough Spanish wine, wholesome indeed, but by no means equal to the real port, either in strength, in body, or in flavour.

As to adulteration and substitution in other kinds of wine, we shall mention but one instance in regard to hock, or the wine of Hochheim, whose eight acres of vineyard contain about 32,000 vine plants, which are valued at as many ducats. It produces twelve large casks of wine annually, which sell at about 150*l.* each. This is the veritable hock; but much of the adjoining country produces its substitute: and, no doubt, many other countries also find substitutes, when we consider the quantity of hock, so called, drunk in England alone, and in her colonies.

Wine that is really genuine will at once speak for itself, and show that no chemical test is necessary; but where there is cause to suspect adulteration, then it is proper to examine it more accurately.

The presence of sugar of lead may be detected by filling a wine-glass, and adding a few drops of Harrowgate water, when the wine will become

blackish, if lead has been infused to correct acidity: or use the common chemical test of water impregnated with sulphurated hydrogen gas, and a small portion of muriatic acid, filling a glass about one-third, and the rest with the wine to be tested. If a black precipitate falls, it is lead, which may be easily proved by the common experiment of the blow-pipe.

The most frequent adulteration of port wine is with alum, in order to give it astringency when mixed with lighter-bodied wines. The following is the best method of ascertaining the presence of this adulteration: Drop some solution of sub-carbonate of potash into the wine, when, if alum be present, there will be a violet-coloured precipitate, or at least cloudiness, which will "varnish again if a few drops of caustic potash, or of muriatic acid, are added to the mixture.

The very indifferent flavour of inferior wines is too often caused by the use of a strong spirit; but whenever any suspicion arises with regard to the artificial strength of wine, the addition of brandy may be ascertained by putting the wine in a water-bath till it approaches the temperature of boiling water, when, should there be any brandy, it will get over, while the wine's own individual spirit remains; as no wine gives out its spirit at a less heat.

Where colouring matter has been added to the wine, put a quarter of a pint into a small phial with an ounce of fresh charcoal finely pulverized. Shake the mixture well for a few minutes, when the natural colouring matter will be chemically destroyed, and the wine when filtered will yield a clear limpid fluid: but if the wine is artificially coloured, that colouring matter cannot be acted on by the charcoal, and the mixture will appear unchanged.

Wine-coopers know too well that a little Brazil-wood saw-dust, mixed with some natron or impure carbonate of soda, and put into a tumbler of water, immediately communicates to it the colour and appearance of red wine: but if this coloured fluid is poured into another glass containing a few drops of lemon juice, it instantly loses its colour, and becomes like white wine.

It is also important to notice, that none of the substances used in giving the red colour to wine, form with the acetate of lead that greenish grey precipitate which is the result of its union with genuine red wines. When coloured by bilberry, Campeachy-wood, or elder, the precipitate is deep blue; and when with fernambouc, red saunders, or red beet, the precipitate is red.

We may here observe, that various tricks are employed for giving a fictitious crusting to wine bottles, by means of Brazil-wood and potash; and wine-corks are frequently coloured to represent long residence in the neck of a bottle, though perhaps only driven in yesterday; frequently the tricks extend even to the crusting of the wine-casks with crystals of the super tartrate of potash. We may further notice, that the older port wine is, the less of the tartar, or super tartrate of potash, is contained in it, and the greater the deposition on the sides of the cask or bottle. But new wine may be put into old casks or old bottles. Therefore, to ascertain the quantity of the salt, take a pint of wine, and boil it down to one-half, into which drop a solution of muriate of platina, when a precipitate takes place, greater or less, in proportion to the quantity of the salt contained.

In choosing, or in forming a wine cellar, remember that the deepest are the best; yet they cannot have too much air, provided it comes through air-holes with a northern aspect. They ought also to be as far as possible from all drains, as much good wine has often been spoiled by inattention to

this circumstance. Both casks and bottles ought to be so arranged as to admit of a free circulation of air. This prevents the rotting of hoops, and very often saves a cask of old wine.

Where wine is intended to be kept in casks for years, considerable advantage will be derived from painting them with a coat of oil and any common ochre; sprinkling over it, whilst wet, some very fine sand, adding a second coat of oil and sand, which forms a complete stony encrustation against damp or dry rot.

It is positively averred, that to pour oil on wine when in the cask will prevent it from turning musty; but if wine in the wood turns musty or sour, put a quantity of clean wheat in a linen bag, and hang it in the cask. In a short time the wine is fined, and may be drawn off the lees into a clean cask. Nothing can be more injurious to young wines than to hasten them in colour or in flavour, whether by things in themselves harmless, or by the deleterious ingredients too often used by wine-coopers. But then let it be remembered, that the natural ripening of wine will be always impeded in proportion to the irregularity of temperature in the cellar.

An ingenious person, a few years ago, endeavoured to procure a patent for ripening Madeira and other wines. The effect was to be produced by the casks being kept in a regular temperature and state of motion, similar to that which they would experience during a voyage. The scheme had much of plausibility in it; but, like many other schemes devised for the benefit of society, it fell to the ground for want of pecuniary means to carry it into execution. For the clearing of turbid wine, chips of hazel are a harmless, and generally an efficacious remedy: but where a more rapid clarification is necessary, then powdered gypsum or alabaster may safely be tried; stirring it up in the wine, which, after settling, must be drawn off into a fresh cask.

Here we may hint at a mode of ripening claret, even in bottle, which is very much practised in France, and may be practised here without injury to the health; though we certainly are far from recommending the practice to the venders of wine, however it may be adopted in a private cellar. The process is to operate upon wine perhaps only a year in bottle. Draw the corks, and pour about a glassful out of each, re-corking them tightly; then place the wine, thus drawn, in an oven, suffering it, at the end of an hour or two, to cool gradually. Draw the corks again, and fill up the bottles, which must be carefully replaced in the cellar; and in a day or two the wine will have every appearance of being ten years old. Before wine is drawn off into a fresh cask, it will always be proper to dip a rag into melted brimstone, and to insert it as far as the centre of the cask by means of a wire; stopping up the bung-hole after it is set on fire. The reason for this may be shown by a curious experiment. If two or three drops of the oil of tartar are poured into half a glass of very fine red wine, the wine will lose its red colour, and become opaque and yellowish, like turned and pricked wine; but if two or three drops of the spirit of sulphur, which is a very strong acid, are afterwards poured into the glass, the same wine will entirely resume its beautiful red colour: whence the reason is easily perceived, why sulphur is burnt in hogsheads in order to preserve wine, since it is not the inflammable part of sulphur that causes this effect, but its acid spirit, that enters and permeates the wood of the vessel.

Naturalists seem not yet agreed on the reasons why vehement thunder disturbs wine, and other liquors in cellars, and makes them become vapid or acid. Some think, that the tremulous motion of the air occasions this alteration; and others, that there is a certain occult fermentation in the air, that disturbs and corrupts the usual motion of insensible parts. The

latter opinion is held to be the more probable by Mr. Boyle, who, by hermetically sealing a glass vessel filled with beer, found that this liquor, after great thunder, lost nothing of its strength and taste; whereas the same in hogsheads becoming sour, the exhalation diffused through the air must have penetrated the hogsheads, but not the glass. Whence he advises, in time of thunder, to light coal fires in vaults and cellars, which, he says, will preserve liquors from corruption; either because the fire discusses the sulphureous and corrupting vapours, or that it breaks their force, whilst it changes the figures of the vapours, or their magnitude or texture. Some may consider this as a vulgar error; but we are not of that opinion; though we do not agree with Mrs. Tabitha Bramble, that double-locking the cellar-door ought to be a specific preventative!

With respect to wine in bottles, it is now ascertained, that the dry rot, however injurious to others, is of great advantage to wine-merchants, as it soon covers the bottles with its mouldy appearance, and consumes the external parts of the corks; so that with a trifling operation on the bottles after they are filled, and then deposited in cellars pretty strongly affected with the dry rot, they can send out wine as having been bottled for seven or eight years, before it has, in fact, been there so many months. This, however, can be of no advantage in a private cellar, and therefore we record a better plan than even corking wine to preserve it, nay to improve it materially in quality, though with a diminution of quantity whilst in bottle. It is well known that water passes with facility through animal substances, such as bladders, &c. whilst alcohol is almost perfectly retained by them. To apply this principle, close wine-bottles with pieces of bladder instead of cork, and after some time the wine will be found diminished in quantity, but its strength will be much improved.

To guard against "corked wine," dip the corks in a size made of white wax, melted with half its quantity of beef-suet; let them dry rapidly, and repeat the dipping until their outsides are saturated.

The properties of cork have been lately investigated deeply by an ingenious French chemist, who, for this purpose, has contrived a machine which consists of a Papin's digester, closed by a valve supported by a spring; the force of the spring, which may be changed at pleasure, determines the degree of heat that the liquid ought to receive in order to its escape. The produce of each degree is successively collected by means of a tube, which conducts to a receiver. The solid matter to be analysed is held in the digester by a moveable piece, by which it may also be compressed, and the remaining liquid squeezed out of it. M. Chevreul has operated upon cork by this method: he subjected it twenty times to the action of water, and fifty to that of alcohol; and after having thus detached from it very various matters, there remained a cellular tissue, which he calls *suberine*, and which, when treated with nitric acid, is transformed into suberic acid. Among these matters extracted from cork, there is one which he believes to be new, because it possesses several of the properties of wax. It must be acknowledged, however, that no particular advantage to the wine-cellar has yet resulted from this discovery.

Here we must offer a caution as to cleaning bottles in the usual mode with shot. The plan is certainly efficacious for removing the tartrate of potash which incrusts their sides; but as careless servants will often leave some of the shot sticking in the bottle, there is danger of the lead and arsenic contained in them being dissolved, whence a strong and dangerous poison is speedily formed. To guard against this, the bottles ought to be carefully inspected after washing; the shot ought to be large; and it may be well to weigh the shot before use and afterwards.

Adulteration of Hops, and Method of Detecting it.

The hops used for brewing malt liquors are frequently bleached, by exposing them to the fumes of burning sulphur, to give them a lively green colour: a little practice and attention to the odour of the hops will soon enable any person to detect this sophistication. The goodness of hops depends upon several different circumstances, but principally on the clammy or resinous feel of the yellow farinaceous powdery matter which is sprinkled over them, their colour, and aromatic odour. And a sample is considered the more or less valuable, the more or less clammy the flower-buds feel; while it is of the greatest consequence, in relation to the colour, that it should be preserved as bright as possible; yet it does not always follow that the best coloured samples possess the strongest aromatic flavour. Rub a few of the hop pods strongly in the palm of the hand, and if they are good, an oily, rich, or resinous substance will be perceptible, accompanied by a most fragrant smell. The friction should produce a fine quantity of fine yellow dust, called by the trade *condition*, in which the richness of the hop, in part, consists, as does their strength in the oily or resinous substance. On opening a sample of good hops, a considerable quantity of seeds are found; and if they have been properly dried, they possess a fine olive-green colour. Attention should be paid to the bags, or pockets, to see that they have been properly strained or tightened.

Choice of a Carpet.

Persons who are disposed to study durability more than ornament, should always select a carpet, the figures of which are small; for in this case the two webs of which the carpeting consists, are always much closer interwoven than in carpets where large figures upon ample grounds are represented.

COOKERY. •

To make Dry Devils.—These are usually composed of the broiled legs and gizzards of poultry, fish-bones, or biscuits, *sauce piquante*. Mix equal parts of fine salts, Cayenne pepper, and currie powder, with double the quantity of powder of truffles: dissect a brace of woodcocks rather under roasted, split the heads, subdivide the wings, &c. &c. and powder the whole gently over with the mixture: crush the trail and brains along with the yolk of a hard-boiled egg, a small portion of pounded mace, the grated peel of half a lemon, and half a spoonful of soy, until the ingredients be brought to the consistence of a fine paste; then add a table-spoonful of catsup, a full wine-glass of Madeira, and the juice of two Seville oranges; throw the sauce, along with the birds, into a stew-dish, to be heated with spirit of wine; cover close up: light the lamp, and keep gently simmering, and occasionally stirring, until the flesh has imbibed the greater part of the liquid. When it is completely saturated, pour in a small quantity of salad oil, stir all once more well together, put out the light, and serve it round instantly.

To make an Olio.—Boil in a broth pot, a fowl, a partridge, a small leg of mutton, five or six pounds of large slices of beef, and a knuckle of veal; soak all these without broth for some time, turn the meat to give it a good

colour, and add boiling water: when it has boiled about an hour, add all sorts of best broth herbs; this broth, when good, is of a fine brown colour.

To make a rich Seed Cake.—Take a pound and a quarter of flour well dried, a pound of butter, a pound of loaf sugar, beat and sifted, eight eggs and two ounces of caraway-seeds, one grated nutmeg, and its weight in cinnamon. Beat the butter into a cream, put in the sugar, beat the whites of the eggs and the yolks separately, then mix them with the butter and sugar. Beat in the flour, spices, and seed, a little before sending it away. Bake it two hours in a quick oven.

A plain Pound Cake.—Beat one pound of butter in an earthen pan until it is like a fine thick cream, then beat in nine whole eggs till quite light. Put in a glass of brandy, a little lemon peel, shred fine, then work in a pound and a quarter of flour; put it into the hoop or pan, and bake it for an hour. A pound plum-cake is made the same with putting one pound and a half of clean-washed currants, and half a pound of candied lemon-peel.

Ratafia Cakes.—Beat half a pound each, of sweet and bitter almonds in fine orange, rose, or ratafia water; mix half a pound of fine pounded and sifted sugar with the same; add the whites of four eggs well beaten to it, and set it over a moderate fire in a preserving-pan. Stir it one way until it is pretty hot, and when a little cool, form it into small rolls, and cut it into thin cakes. Shake some flour lightly on them, give each a light tap, and put them on sugar-papers; sift a little sugar on them, and put them into a thorough slack oven.

To make Common Buns.—Rub four ounces of butter into two pounds of flour, a little salt, four ounces of sugar, a dessert spoonful of caraways, and a tea-spoonful of ginger: put some warm milk or cream to four table-spoonful of yeast; mix all together into a paste, but not too stiff; cover it over, and set it before the fire an hour to rise, then make it into buns; put them on a tin, set them before the fire for a quarter of an hour, cover over with flannel, then brush them with very warm milk, and bake them of a nice brown in a moderate oven.

To make Cross Buns.—Put two pounds and a half of fine flour into a wooden bowl, and set it before the fire to warm; then add half a pound of sifted sugar, some coriander seed, cinnamon and mace powdered fine; melt half a pound of butter in half a pint of milk; when it is as warm as it can bear the finger, mix with it three table-spoonful of very thick yeast, and a little salt; put it to the flour, mix it to a paste, and make the buns as directed in the last receipt. Put a cross on the top, not very deep.

To make Rusks.—Beat up seven eggs, and mix them with half a pint of warm new milk, in which a quarter of a pound of butter has been melted; add a quarter of a pint of yeast, and three ounces of sugar; put them gradually into as much flour as will make a light paste, nearly as thin as batter; let it rise before the fire half an hour, add more flour to make it a little stiffer, work it well, and divide it into small loaves, or cakes, about five or six inches wide, and flatten them. When baked and cold, put them in the oven to brown a little. These cakes when first baked are very good buttered for tea; if they are made with caraway-seeds, they eat very nice cold.

USEFUL RECEIPTS, &c.

To make Perry.—Perry is made after the same manner as cider [*Vide* p. 151], only from pears, which must be quite dry. The best pears for this purpose are such as are least fit for eating, and the redder they are the better.

To bottle Table Beer.—As soon as a cask of table beer is received into the house, it is drawn off into quart stone bottles, with a lump of white sugar in each, and securely corked. In three days it becomes brisk, is equal in strength to table ale, remarkably pleasant, very wholesome, and will keep many months.

To render Bottled Beer ripe.—The following method is employed in Paris, by some venders of bottled beer, to render it what they term ripe: it is merely by adding to each bottle three or four drops of yeast, and a lump of sugar, of the size of a large nutmeg. In the course of twenty-four hours, by this addition, stale or flat beer is rendered most agreeably brisk. In consequence of the fermentative process that takes place in it, a small deposit follows, and on this account the bottles should be kept in an erect position. By this means white wine may likewise be rendered brisk.

To keep Hops for future Use.—Hops lose all their fine flavour by exposure to the air and damp. They should be kept in a dry close place, and lightly packed.

To cleanse Feather's from Animal Oil.—Mix well with a gallon of clear water, a pound of quick lime; and, when the lime is precipitated in fine powder, pour off the clear lime-water for use, at the time it is wanted. Put the feathers to be cleaned in a tub, and add to them a sufficient quantity of the clear lime-water, so as to cover them about three inches. The feathers, when thoroughly moistened, will sink down, and should remain in the lime-water for three or four days; after which, the foul liquor should be separated from them by laying them on a sieve. Afterwards, well wash them in clean water, and dry them on nets, about the same fineness as cabbage nets. Shake them from time to time, on the nets; as they dry, they will fall through the meshes, when collect them for use. The admission of air will be serviceable in the drying, and the whole process may be completed in about three weeks. The feathers, thus prepared, want nothing further than beating, to be used either for beds, bolsters, pillows, &c.

To clean Leather.—Take of French yellow ochre, one pound; sweet oil, a dessert spoonful; mix well together, so that the oil may not be seen: then take of pipe clay, one pound; starch, a quarter of a pound: mix with boiling water; when cold, lay it on the leather. When dry, rub and brush it well.

To make Scouring Balls.—Portable balls for removing spots from clothes, may be thus prepared. Fullers' earth perfectly dried (so that it crumbles into a powder), is to be moistened with the clear juice of lemons, and a small quantity of pure pearl-ashes is to be added. Knead the whole carefully together, till it acquires the consistence of a thick elastic paste: form it into convenient small balls, and dry them in the sun. To be used, first moisten the spot on the clothes with water, then rub it with the ball, and let the spot dry in the sun; after having washed it with pure water, the spot will entirely disappear.

To raise the Nap on Cloth.—Soak in cold water for half an hour, then put on a board, and rub the thread-bare parts with a half-worn hatter's

card, filled with flocks, or with a prickly thistle, until a nap is raised. Hang up to dry, and with a hard brush lay the nap the right way.

To revive Faded Black Cloth.—Having cleaned it well, boil two or three ounces of logwood for half an hour. Dip it in warm water, and squeeze it dry, then put it into the copper, and boil half an hour. Take it out, and add a small piece of green copperas, and boil it another half hour. Hang it in the air for an hour or two, then rinse it in two or three cold waters, dry it, and let it be regularly brushed with a soft brush, over which a drop or two of oil of olives has been rubbed.

To bleach Wool, Silks, Straw-Bonnets, &c.—Put a chafing-dish with some lighted charcoal into a close room, or large box; then strew an ounce or two of powdered brimstone on the hot coals. Hang the articles in the room or box, make the door fast, and let them hang some hours. Fine coloured woollens are thus sulphured before dyed, and straw bonnets are thus bleached.

To prepare a Chemical Liquid for cleansing Boot-Tops, &c.—Mix in a phial, one drachm of oxymuriate of potass, with two ounces of distilled water; and when the salt is dissolved, add two ounces of muriatic acid: then shake well together; mix in another phial three ounces of rectified spirit of wine, with half an ounce of the essential oil of lemon; unite the contents of the two phials, and keep the liquid, thus prepared, closely corked for use. This chemical liquid should be applied with a clean sponge, and dried in a gentle heat; after which, the boot-tops may be polished with a proper brush, so as to appear like new leather.

To make Breeches Ball.—Mix one pound of Bath brick, two pounds of pipe clay, four ounces of pumice-stone powder, and six ounces of ox-gall; colour them with rose-pink, yellow-ochre, umber, Irish slate, &c. to any desired shade.

Clothes Ball.—Mix two pounds of pipe-clay, four ounces of fullers' earth, four ounces of whiting, and a quarter of a pint of ox-gall.

To take Grease out of Leather Breeches.—The white of an egg applied to the injured part, and dried in the sun, will effectually answer this purpose.

To cleanse Gloves without Wetting.—Lay the gloves upon a clean board, make a mixture of dried fulling-earth and powdered alum, and pass them over on each side with a common stiff brush: then sweep it off, and sprinkle them well with dry bran and whiting, and dust them well; this, if they be not exceedingly greasy, will render them quite clean; but if they are much soiled, take out the grease with crumbs of toasted bread, and powder of burnt bone: then pass them over with a woollen cloth dipped in fulling earth or alum powder: and in this manner they can be cleaned without wetting, which frequently shrinks and spoils them.

MEDICINE.

An excellent Eye-Water.—Take of extract of lead, ten drops; rose-water, six ounces: mix, and wash the eyes night and morning.

Inflammation of the Eye-Lids.—The following ointment has been found exceedingly beneficial in inflammations of the eye-ball and edges of the eye-lids. Take of prepared calomel, one scruple; spermaceti ointment, half an ounce: mix them well together in a glass mortar; apply a small quantity to each corner of the eye every night and morning, and

also to the edges of the lids, if they are affected. If this should not eventually remove the inflammation, the following lotion may be applied three or four times a day, by means of an eye-cup. The bowels should be kept in a laxative state, by taking occasionally a quarter of an ounce of the Cheltenham or Epsom salts.

Infusion of Senna.—Take of senna, three drachms; lesser cardamom seeds, husked and bruised, half a drachm; boiling water, as much as will yield a filtered infusion of six ounces. Digest for an hour, and filter, when cold. This is a well-contrived purgative infusion, the aromatic correcting the drastic effects of the senna. It is of advantage that it should be used fresh prepared, as it is apt to spoil very quickly.

Ointment for Chaps, and Eruptions of the Skin.—Simmer ox-marrow over the fire, and afterwards strain it through a piece of muslin into gallipots. When cold, rub the part affected.

Malt Poultice.—Mix as much ground malt with half a pint of yeast as will make a cataplasm of moderate consistence. This poultice is gently stimulating, and very serviceable in destroying the fetid and disagreeable smell which arises from foul ulcers and gangrenous wounds.—*Another:* A similar poultice, and for the same purpose, is prepared by stirring into an infusion of malt, as much oatmeal as may be required to make it of a proper thickness, and afterwards adding about a spoonful of yeast.

Boils.—Suppuration should be promoted by poultices, fomentations, &c. long exposure of the part affected to the vapour of hot water, and by stimulant plasters. When sufficiently ripe, the matter ought to be evacuated. When there is a disposition in the body to the formation of boils, Peruvian bark, and Port wine, preparations of iron and acids, and sea-bathing, have been found serviceable: also the use of diuretics, as, cream of tartar, and nitre in small quantity.

HUSBANDRY, RURAL ECONOMY, &c.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—Having for some time been impressed with the belief, that of all the departments of husbandry, that of the orchard is the most productive of real profit, I submit to you, and the good of the public, the following remarks on

Fruit Trees.

The best means which I have devised of bringing an orchard to an hasty and productive state of improvement, is first to select the ground where you intend your orchard: for this purpose almost any soil will answer. Plant your seed where you intend your orchard in rows, at suitable distance from each other. If your land be so rocky as not to admit the plough, the glebe may be sufficiently pulverised by the hoe. In new lands I would recommend never to use the plough, or to remove the rocks and

stones. I have found by observation and experience, that rocks are not only conducive to the growth and fertility of trees, but are a great security against the destructive influence of winds. Select your seed from *ungrafted fruit*, that your trees be not alternate bearers, or, in other words, bear but little or not at all. This I know from experience. You may graft your trees the third year, but I would recommend its delay until the seventh or eighth year, at which time your trees will have commenced bearing, affording an opportunity to know the value of the fruit. Graftings I think preferable to budding. Be careful to graft early fruit to early fruit, and *vice versa*. Keep the sward moderately subdued about your trees: *sods* procured from the sides of the high-way or road, are preferable to animal manure to facilitate their growth; and what is still better, almost every farmer has wild lands covered with shrubbery, or bushes, of every description; instead of the strange practice of burning them upon the ground in heaps, immediately after having cut them, take them before wilting, immediately to a *slough*, or some other conveniently situated place, where they may have the advantage of the wash of the street; here even the largest of *barberry* bushes will decompose in the course of two or three years, form a rich *alluvia*, or soil, the best manure which can be procured for the growth and fertility of trees. This manure has many advantages over that of animals. First, it regenerates old soils, and fertilizes the trees; secondly, it keeps the ground *mellow* and light, and prevents the sward from binding the roots; lastly, it prevents worms and insects, those unwelcome visitants, from making their destructive depredations. Where I have put animal manure about my trees, I have found innumerable tribes of ants, or pismires, travelling up and down, and depositing green eggs, or lice under the leaves of the extreme twigs and branches. Soon the leaves curl, drop off, and the trees are checked in their growth. Wherever this vermin have become numerous, my fruit has been knurly and crabbed. It is my opinion that these are the only insects (or worm, if you please) which work at the roots, and in the end produce the *death* of an orchard. Now, whenever I have used manure made from leaves, bushes, briars, weeds, &c. when sufficiently pulverized, I have been but little troubled with insects. Sometimes, however, they make their appearance in old lands; and where this is the case, I have found sand, or fine gravel a good remedy together with the above manure. You may be assured that from the above experiments, I have found trees more productive of fruit, more durable, and likewise in the end to grow larger.

Your's, &c.

AGRICOLA.

To water Meadows.

The water should be set on in this month. The effects of this watering are very important in strengthening the roots and stalks of the plants, and preparing them for shooting up strong and vigorous next spring; and the blades that now rise, form a rough coat against winter, protecting the vital powers of the plants from the severity of that season. It sometimes happens, also, that by delaying the watering process too long, early frosts supervene, and very much impede, or prevent the operation. The floods of autumn are very enriching to meadows, but this benefit is lost sight of, to a certain degree, when the process of watering is delayed too long. Indeed the latter pasturage of meadows may generally be consumed early in this month; and what may then remain is of no importance, compared with the advantages to be derived from early watering. Besides, if the meadow must be watered in separate divisions, and at different periods, it

must happen, that by **delaying** the operation till November, some parts of the meadow may receive no water sooner than December or January; and if these months are very severe, it may be wholly impracticable to complete the process at that season. If the land is fine and rich, it will generally be found, that three weeks may be sufficient for the first turn; if sour and coarse, four weeks may be necessary. The verdure will then be fine, and the soil rich and yielding. If scum appear on the grass, the water must be instantly removed. Should the water not overflow properly, stops must be placed in the small feeders. These are either of stones or stakes, either of which are firm and durable. Sods rise and float away; and boards are seldom firm enough, though at times they may answer well. If the water, after all, does not flow properly over, notches must be cut, in order to make passages for it. Separate divisions of meadow occupy the water in succession throughout winter, during which, they ought all to have received one turn of the water, as above recommended, if not given in later than autumn. In severe frosts, it is not very safe to remove the water, as it operates so far to protect the grass; and if exposed wet to frost, it might be greatly injured. If it be necessary to alter the water in such weather, let it be done in the morning of a dry day. In spring every division of the meadow requires to be again watered; and the fine rich verdure that appears, with the soft unctuous tread of the soil, are indications of advantage being obtained; but the appearance of a white scum, warns the floater instantly to remove the water.

To cure Blight in Fruit Trees.

A smothering straw-fire should be made early in this month, in calm weather, under each tree, and kept up during an hour or more. This done, scrape the moss and other impurities from the trunk, and from every obscure hole and corner; set your ladders to the branches, carefully cleaning them in the same way, taking from the remaining leaves every web, or *nidus*, of insects. If need be, wash the trunk, and all the larger wood with a solution of lime and dung. Last of all, it is necessary to destroy the insects, or eggs, which may have dropped upon the ground, and may be useful to loosen the soil in the circumference. In the spring, or early blighting season, apply your ladders, make a careful survey of every degree, and act in consequence; repeat this monthly, picking off all blights by hand, and using the water engine where ablusion may be necessary. To those who have fruit, or the market-profit thereof, every orchard or garden, little or great, will amply repay such trouble and expense.

To cleanse Orchard Trees by Lime.

The use of lime has been highly recommended in the dressing of old moss-eaten orchard trees. Some fresh made lime being slaked with water, and some old worn-out apple-trees well dressed with it with a brush, the result was, that the insects and moss were destroyed, the outer rind fell off, and a new, smooth, clear, healthy one formed; the trees, although 20 years old, assuming a most healthy appearance.

To stop Bleeding in Cattle.

Should any large blood-vessel be cut, and discharge copiously, it will be right to stop it, by some lint or sponge, with moderate compression, or bandaging, at the same time, and not taking it off for two or three days. Should the pressure fail of effect, caustic applications, such as the lunar caustic, or even the actual cautery, the point of a thick wire, sufficiently

heated, may be tried ; or, if a surgeon be at hand, the vessel may be taken up by the crooked needle, with waxed thread, and then tied.

Sores and Bruises in Cattle.

Over the whole sore, or where the part is bruised, or where there is a tendency to suppuration, a poultice should be applied, and kept on by suitable bandages. The poultice may be made of any kind of meal, fine bran, bruised linseed, or of mashed turnips, carrots, &c. The following has been found useful as a common poultice :—" Fine bran one quart ; pour on it a sufficient quantity of boiling water to make a thin paste ; to this add of linseed powder enough to give it a proper consistence." The poultice may be kept on for a week or ten days, or even longer, if necessary, changing it once or twice a day ; and cleaning the wound, when the poultice is removed, by washing it by means of a soft rag or linen cloth, with water not more than blood warm (some sponges are too rough for this purpose) ; or, where the wound is deep, the water may be injected into it by a syringe, in order to clean it from the bottom.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 163.)

QUADRUPEDS.

OF this order, it may be remarked in general, that they derive their name from the number of their legs ; and this naturally occasions in those that make use of them for the purpose of walking, the prone posture by which they are distinguished ; but this posture, far from incommoding them, is by the wise conformation of the other parts, rendered the most commodious possible for their habits and manner of living. Quadrupeds are for the most part furnished with tails, and these are highly useful in the absence of arms for sweeping off vermin and troublesome animals. Having no hands to lift their food to their mouths, the necks of this order are in general proportioned to the length of their fore legs ; their legs are made to bend in such a direction as with the greatest ease to facilitate their motion forwards ; they have, for the most part, a covering of hair or wool ; and, that the weight of the head might not become too heavy in the act of feeding, each of these animals is furnished with a strong tendinous insensible ligament, braced from the head to the middle of the back, which both enables them to support their burthen with ease, and to recover their head at pleasure. In the particular construction of the various species of quadrupeds, with their several dispositions and appetites, there are several things very remarkable ; but we can only mention a few of them, in which the wisdom and goodness of God, in adapting them so wonderfully to their different situations, habits, and manner of living, are very conspicuous.

Animals of the *graminivorous kinds*, such as the horse, the ox, and the

sheep, are furnished with masticating organs, adapted to the soft herbage they eat; being of harmless dispositions, they are only armed with defensive weapons, and for mutual safety associate together in herds. Those whose natures are fierce and savage, and whose cruel dispositions, like those of the tiger and hyena, cannot be satisfied but at the expense of blood, come forth solitary and alone; but they are armed with fearful claws and horrid tusks, and monstrous jaws, wonderfully fitted for the seizure and destruction of their victims.

The camel, doomed to traverse the parched and burning deserts of Arabia, where continual drought and sterility reign, has not only a foot admirably fitted for his element, and endowed with a remarkable abstinence, but carries along with him a natural reservoir, which he fills with water at every well.

The lama of South America (the only original beast of burthen it produces), is remarkably sure footed, and climbs and descends with the greatest safety the craggy rocks it has to encounter, among the rugged steep and narrow paths of the Andes, though encumbered with its load.

Goats range the craggy steep, and delight to crop the uncultivated heath from the mountain's brow; and behold how admirably their hollow hoofs are formed for taking hold of the rock, and with what surprising agility they bound from cliff to cliff!

Animals of the weasel-kind, that live chiefly in holes, and feed upon vermin, are not only furnished with furs to preserve them from the damp, but have long slender flexible bodies, well adapted for their various windings. The sea-horse of the Northern Ocean, whose element is some times in the water, and sometimes on the ice, is not only web-footed to assist him in swimming, but has two monstrous tusks, bending down from the upper-jaw, which, together with his claws, enable him to scramble up the icy beach at pleasure. The mole is mounded in the best possible manner for his subterraneous habitation; the squirrel for his aerial flights; the kangaroo for his tremendous leaps; and the bat, which unites the quadruped with the volatile race, is shaped in the most convenient manner for his predatory excursions.

But if this remarkable accommodation of the parts and appetites of quadrupeds to their habits and pursuits, is apt to excite our surprise, what must we think of those still more surprising and remarkable *instincts* by which many of them are distinguished. In their internal formation some of this order are so strikingly analogous to the human body, that it is said, some skill in physiology is necessary to be able to notice the difference; and in the external appearance of the orang-outang, or wild-man of the wood, there is certainly no small resemblance; but that in which some of this species make their highest approach to the human race, is in the superior instinctive faculty and amazing sagacity which they evince.

What wonderful prudence, foresight, and industry does the republic of beavers display; as in a state of social compact, with an overseer at their head, each exerts his powers, and contributes his exertions in raising the mole, and forming with care the fortified settlement. What sagacity does the elephant discover as he discharges the water from his mighty trunk, in order to cool himself in the midst of the burning plains of Caffraria.

Who knows not the affectionate tenderness of the dog; the mischievous cunning of the monkey; the inflexible perseverance of the cat in watching her prey, and the subtle artifices of the hare in eluding her pursuers?

The lion, at whose tremendous roar creation flies, as if knowing the terror which his fearless form inspires, has recourse to cunning, and watches his prey in ambush, in the neighbourhood of those springs and waters to

which they must necessarily come to quench their thirst. The bear, in autumn, betakes himself to his winter quarters, nor ventures abroad till spring has again renewed the face of the earth. The Chamois goat, when closely pursued in his mountainous retreat, will suddenly rebound on the huntsman, and precipitate him over the rock. The hedge-hog in winter wraps himself up in his mossy nest. The porcupine, when almost overtaken in the pursuit, on a sudden rolls himself up, and presents to his antagonist, instead of a delicious morsel, a ball of prickles; and the armadillo, actuated by the same unerring impulse, joins his extremities beneath his shelly covering, and rolls over the precipice unhurt, to the confusion of his enemy. 'But this is not all; horses in a state of nature are not only said to keep a sentinel on the look out, but when attacked, join heads together and fight with their heels. Oxen in a similar state join tails together, and fight with their horns. Swine get together in impenetrable herds to resist the attack, and what is observable in all, they place the young in the middle, and keep them safe in the day of battle! These are some of the wonders of instinct; and can we behold them without admiration?—

The Uses of Quadrupeds.—Of what great utility, for the purpose of agriculture, travelling, industry, and commerce, is that docile and tractable animal the horse? In what a variety of ways do those of the ox and sheep-kind administer to our wants? and happily for the world these creatures are most extensively diffused, from the polar circle to the equator.

Goats in many of the mountainous parts of Europe constitute the wealth of the inhabitants: they lie upon their skins, convert their milk into cheese and butter, and feed upon their flesh. The rein-deer, to the inhabitants of the icy regions, supply the place of the horse, the cow, the sheep, and the goat. The camel is to the Arabian what the rein-deer is to the Laplander. The flesh of the elk is palatable and nutritious, and of his skin the Indians make snow-shoes and canoes. The elephant, in warm countries, is useful as a beast of burthen, and draws as much as six horses.

What an unwearied pattern of unremitting exertion and fidelity is that invaluable animal the shepherd's dog! What humane and excellent life-preservers, the Newfoundland species! and what sagacious guides and safe-conductors are that useful breed trained in the Alpine solitudes, to carry provisions to the bewildered traveller, and lead his steps to the hospitable convent.

To what a number of depredators would our substance be exposed, were it not for that convenient and agile, but often ill-fated domestic animal, the cat, which, in consequence of an ill-founded prejudice excited against her for those very habits and propensities which render her valuable, and were implanted in her nature for the best of purposes, often becomes the victim of unfeeling boys, and often, too often, alas! is made the sport of more unfeeling barbarians, who deserve not the name of men. The ichneumon is to the Egyptians, in several respects, what the cat is to us: but far from thinking of hanging her up in a barrel, and amusing themselves with her sufferings, that more grateful people have worshipped the ichneumon as an emanation of the Deity! Cannot our more sober-minded countrymen adopt a conduct betwixt the two extremes, and at least treat the purring race with kindness? Animals of the weasel-kind furnish us with a number of rich and valuable furs; the civet, the jenet, and the musk, with a supply of perfumes; the tusks of the elephant and the sea-horse with ivory; the beautiful skin of the tiger decorates the seats of

justice of the mandarins of the East ; the flesh of the white bear is eaten by the Greenlander ; that of the leopard is much relished by the African ; and the lion, even the lion, the living tomb of so many creatures, is frequently eaten by the negroes at the last !

(*To be continued.*)

Domestic Affection.

Tenderness and affection are sensations which Nature has so strongly interwoven with existence, that it seems intended by her they should never have been separated, but that they should have acted as a solace to us under affliction, as a soother under pain, and as an antidote against the severest misfortunes.

To cherish these benign and amiable sentiments, is perhaps one of the most pleasing employments the youthful mind can practise ; though to turn them into their proper sphere of action, requires the aid of reason, and of years.

A justly admired and elegant writer observes, that " youth is the season when friendships are sometimes formed, which not only continue through succeeding life, but which glow to the last, with a tenderness unknown to the connexions begun in cooler years. The propensity, therefore, ought not to be discouraged, though at the same time it must be regulated with much circumspection and great care. Too many of the pretended friendships of youth are nothing more than combinations in pleasure ; they begin in dissipation, and they terminate in disgust. Sometimes they are the effect of an interested complaisance on the one side, and of a credulous fondness on the other ; and they are often founded on capricious likings suddenly contracted, and as suddenly dissolved."

This description of youthful friendship, though uninviting, is by no means rare, and it is to be ascribed to that eager ardency and want of reflection which naturally characterizes the early period of existence. The specious is admired and loved ; and the heart of youth often makes a surrender of its affection without consulting the judgment.

The friendships of the world, again, are too frequently formed upon the basis of self-interest, or the prospects of ambition ; fortune may be increased, fame acquired ; or the very honour that is attached to an intimacy with a person of distinction, imparts a kind of borrowed lustre to the friend, which compensates both the want of virtue and sincerity. But, in the attachments which are formed, and the tendernesses which exist between the offspring of one common parent, no such degrading principles are found ; one heart, one soul, one interest seems to bind them.

A family united in the bonds of affection, has resources in itself to which apathy is a stranger. Misfortune but increases their stock of tenderness ; and each, in attempting to soothe the affliction of the other, loses the remembrance of his own share. A merchant of respectability in the city of London, as eminent for generosity as for rectitude, was solicited by a friend, on whose honour he relied, to accept bills to the amount of several thousand pounds, and, judging of the probity of his disposition by the equity of his own, unfortunately became the dupe of fraud and deception. Deceived by the man on whom he had placed confidence, and shocked at the injury his family must sustain, the amiable victim of ill-placed generosity found his health sinking under the weight of the misfortune, and, in less than a twelvemonth after it had occurred, fell a sacrifice to the iniquity of a pretended friend. His children, who had been

educated in elegance and ease, found themselves unexpectedly reduced to a state of poverty, and, instead of possessing independent fortunes, learnt that their father had not left them enough for a decent competency. The loss of a parent, however, on whom they fondly doated, was the severest affliction their bosoms could sustain, and though they could not help regretting a diminution of fortune, yet it appeared trifling when contrasted with this privation. The benevolence of Mr. Pemberton's heart, and the respectability of his character, had gained him the esteem of several families of distinction, who, anxious to testify their respect and regard for his memory, were warm in their offers of protection to his children, the eldest of whom entered her nineteenth year on the day she was deprived of her beloved protector.

In the person of Selina Pemberton was united all that was engaging, lovely, and attractive; and to the most insinuating manners, and conciliating disposition, was added a mind that rose above misfortune. Happy in the bosom of her own family, and ever anxious to contribute to their felicity, she neither sought for amusement in the vortex of dissipation, nor sighed for pleasures but when her sisters shared them. At the age of fourteen she had the misfortune to lose her mother, and the task of instructing the younger branches then devolved upon her; and it would have been impossible for the most tender and attached parent to have fulfilled the trust with more fondness and solicitude. Though Selina had apprehended that her father was in danger, yet she had not conceived that his dissolution was near, and her mind was so completely unprepared for the stroke, that for many days it was thought she would sink under it. Her sisters, who were both much younger than herself, felt their mutual loss with less severity, whilst Henry, their brother, who was aware of the extent of their misfortunes, tenderly concealed his own afflictions, for fear of adding to those of a beloved sister.

The idea of being dependant upon the bounty of friends, was an humiliation which Selina could but ill sustain; yet, aware that the interest of the little stock they had left would be insufficient to support them with the utmost economy, there was no resource but that, or going out into the world. Her talents and accomplishments would have qualified her for governess; and her manners, had she been friendless, would have carried a letter of recommendation; but, to obtain that employment, she must leave her sisters, who lived but in the smiles of her tenderness.

The sufferings of this amiable and attached family at the prospect of being compelled to submit to a separation, were at length alleviated by a proposal of Henry's, who, previous to the death of his amiable father, had been placed under the protection of a gentleman in the Temple. As this gentleman was a man of liberality and good nature, his clerks were not too closely confined to business, and as Henry was allowed the evening to himself, he resolved to turn this indulgence to his sisters' advantage. For this purpose, he undertook to write for the press, and with the emolument he derived from this employment, he was enabled to hire a comfortable habitation. To the abode of fraternal affection, this united family all retired, and, in the mutual interchange of acts of tenderness, they soon lost the sense of their sorrows and misfortunes. At six o'clock every evening, Henry arrived from the office, and as soon as they had partaken of a frugal repast, which Selina and their only domestic had jointly prepared, Henry sat down to an avocation he considered delightful (as it enabled him to promote the happiness of those whom he tenderly loved), and remaining at it about three hours, then retired to enjoy the blessing of repose. Whilst Henry was thus devoting his time and applica-

tion to the happiness of sisters so deserving his affection, they were likewise contributing to their mutual support by an equal exertion of their different talents. Selina's attention was devoted to translating the German language, whilst Sophia's was directed towards the French, and Lucy was occupied in painting flowers. Their friends, who at first had opposed their plan, imagining it had originated in pride and independence, soon approved and applauded them for it, and were so delighted at beholding their harmony and affection, that they held them up as patterns to their own children. Three happy years flew rapidly away, and each day seemed to add to their felicity, when Henry received an unexpected summons to attend a gentleman just arrived from India, who was thought to be dying. Though Henry was astonished at so extraordinary a request from a person who had not even sent his name, yet he immediately prepared to attend it, conceiving that his presence must be required upon a matter of business, and that the stranger wished to settle his affairs. Full of this idea, he arrived at the hotel, and was instantly shown into the sick man's chamber, when, judge of his astonishment at beholding the treacherous author of his father's ruin.

Various were the emotions which agitated his generous mind, but the debilitated state of the object then before him, prevented him from giving utterance, and he remained some moments fixed in consternation. "I have sent for you, young man," said the penitent offender, in a voice scarcely audible, "to make you every recompense in my power, and to give you back the fortune of my friend. Oh!" continued he, in a still more faltering tone, "could I restore it to him! Alas! it is too late! But I must be brief; I feel my time is short; so listen to my crimes and my contrition. Finding my own affairs in a deranged state, and knowing the generosity of your father's nature, I persuaded him to accept my bills, and with the money I obtained by this act of fraud and injustice, I instantly set off to the East Indies, where a brother of mine had long resided, who had frequently invited me to share his fortune. I reached the spot a few days after his death, and found myself the master of his treasures. Elated at this unexpected turn of fortune, I thought myself the happiest of mankind; but Providence soon punished my iniquity, and checked my career by a dire disease. Three years are now elapsed since first it seized me, and never have I felt one moment's ease. My fortune all of right belongs to you, to you I have consigned it, and may you long and happily enjoy it!"

Here his voice entirely failed him, and, after a few convulsive groans, the wretched man expired. Henry remained petrified with astonishment, and it was some time before he could credit the evidence of his senses. Upon examining the papers of the deceased, he found himself unexpectedly put into the possession of eighty thousand pounds, which he equally divided with his amiable sisters; yet they still continued to form only one family, and to live in the same uninterrupted state of harmony and affection.

The Fisherman and the Traveller.

* A fisherman, whose only property was a miserable hovel, lived on the bank of a small river. His gains were so trifling, that he was scarcely able to earn a scanty subsistence. Notwithstanding, he was contented in his poverty, because he wished for nothing more than he possessed.

One day, this fisherman took it into his head to visit the city; and he

resolved to go there on the morrow. While he thought of making this journey, he met a traveller, who inquired if he had far to go to reach a village, in which he might find lodging for the night? "It is twelve miles," replied the fisherman, "and it is very late; if you will pass the night in my cottage, you are heartily welcome."

The traveller accepted the offer; and the fisherman, who wished to entertain his guest as well as he was able, lit a fire to dress some small fish. While they were at supper, the fisherman sang, laughed, and appeared full of merriment.

"How happy you are," said the traveller to his host, "in being able to divert yourself thus! I would give all that I have in the world to be as gay as you."

"And what prevents you?" said the fisherman: "my mirth costs me nothing; and I have never been subject to melancholy. Do you labour under any great affliction that does not permit you to be cheerful?"

"Alas!" replied the traveller, "all the world believes me to be the happiest of men. I was a merchant, and I gained great wealth; but I had not a moment of rest. I was in daily fear of becoming a bankrupt, of failure of sale in my goods, of storms to wreck my vessels: upon this account, I quitted commerce, in the hope of living a more tranquil life; and I bought a place at court: at first I had the good fortune to please my prince; I became his favourite, and I believed that I should soon be happy; but I presently found that I was rather a slave than a favourite. I was obliged to give up perpetually all my own inclinations, to follow those of my master. He loved the chase, I loved quiet; nevertheless, I was obliged to follow him through the woods the whole day long: I returned to the palace, overcome with fatigue, and longing to retire to rest. No; some lady gives a ball, a supper; and, because it will please the king, intreats me to come: I go, detesting every thing I see. But the favour of my sovereign afforded me some little consolation. It is now about five days since he spoke with an air of friendship to one of the lords of his court, gave him two commissions, and said that he believed him to be a very honest man. From that moment I plainly saw that I was lost, and my nights were sleepless."

"But," said the fisherman, interrupting his guest, "did the king receive you with cold looks; and did he cease to love you?"

"Excuse me," replied the traveller; the king showed me more friendship than ordinary; but recollect, he did not love me only; every body said that the nobleman was become a second favourite. To me this was so insupportable, that I was ready to die with chagrin. I retired yesterday, at even, into my chamber, absorbed in melancholy, and when I was alone, I gave myself up to grief. Suddenly, I beheld a man, of more than ordinary stature, but of an extremely agreeable countenance, who said to me, 'Azaël, I have compassion upon thy misery: if thou wouldst become tranquil, to love sacrifice riches, and to friendship honours.'—'Alas! Sir,' said I to the man, 'these are the wishes of my heart; but how can they be gratified?'—'Quit the court,' replied he, 'and travel during two days by the road that first offers itself: the folly of man will present you with a spectacle that will cure you for ever of ambition. When you have travelled two days, retrace your steps; and be confidently assured, that thenceforward you will live happily and at ease.' I have already walked one whole day, in obedience to this monitor; and to-morrow I shall proceed: but I cannot easily persuade myself to hope the repose that he has promised."

The fisherman having heard this story, could not but wonder at the

folly of a man who placed his ambition upon the mere looks and words of a king. "I shall be happy to see you again, and to hear an account of your case," said he to the traveller; "accomplish your journey, and in two days come back to my cottage. I am about to travel too; I have never seen the city; and I imagine that I shall be much diverted by the sights that I shall behold there."

"You must take care," returned the traveller, "that, when you have seen the palaces of the great, you do not become dissatisfied with your cottage; and that, when you have seen their superb vestments, you remain contented with your own clothing."

"Sir," said the fisherman to his guest, "you talk like a book: do your reasonings serve for your own instruction?"

The traveller forbore to reply, because he did not wish to enter into a controversy with his host in his own house. The next day he continued his journey; while the fisherman set out for the city.

At the end of two days, the traveller, Azaël, who had met with nothing extraordinary, returned to the cottage. He found the fisherman sitting before his door, his head resting upon his hand, and his eyes fixed upon the earth. "What are you thinking of?" said Azaël. "I am thinking that I am very miserable," said the fisherman: "what have I done that I should be poor, while so great a number of men are rich and happy?"

At this moment, the man of lofty stature, who had commanded Azaël to travel, and who was, in reality, an angel, appeared.

"Why have you not followed the counsels of Azaël?" said he to the fisherman: "the sight of the magnificence of the city hath created in thee avarice and vanity; and these have driven from thee happiness and peace. Moderate thy desires, and thou wilt recover those precious possessions."

"This is very easy for you to prescribe," replied the fisherman, "but impossible for me to practise. I am sure that I shall always be unhappy; at least, unless my condition be altered."

"That would be to thy loss," replied the angel: "believe me; and do not wish to be other than thou art."

"You speak well," returned the fisherman; "but you will not hinder me from wishing for another situation?"

"Since thou wilt seek thy destruction," said the angel, "I consent: thou mayest wish three things, and they shall be as thou desirest."

Transported with joy, the fisherman wished that his cottage were changed into a magnificent palace; and immediately his wish was accomplished. The fisherman, after admiring his palace, wished that the little river that flowed before his door might be swelled to a great sea; and immediately his wish was accomplished. The power of making a third request remained. He hesitated during some time: at length, he wished that his little boat might be changed into a superb vessel, freighted with gold and diamonds. As soon as he beheld his vessel, he hastened to feast his eyes with the riches of which he was become the master; but he had scarcely gained the deck, when a violent storm arose. The fisherman would have returned to the shore, but he was unable to manage the vessel.

Now he regretted his vanity and his ambition: useless regrets! the sea swallowed him with all his riches; and the angel said to Azaël, "Let this example teach thee wisdom! The end of this man is almost always that of those who pursue unworthy objects of ambition. The court, to which thou art returning, is famous for shipwrecks and for tempests; while yet you may, make the shore: otherwise, you will one day wish to do so when the power will be no longer yours."

Azaël, who stood terrified at what he had seen, promised to obey the angel; and he kept his word: he left the court, and retired into the country, where he married a young lady, who was more remarkable for her goodness, than for her beauty or her fortune. Instead of endeavouring to increase his abundant wealth, he sought only to enjoy it with moderation, and to distribute the superflux to the poor. He now became happy and contented; and no day passed in which he did not thank God for having released him from avarice and frivolous ambition; which, while he was subject to them, had empoisoned every hour of his life.

Pawnbrokers, Lawyers, and Doctors.

It is the apparent unimportance of the interest required by pawnbrokers, that has seduced many into the habit of frequenting those shops, which are by no means useless to discreet people in the hour of need; but those who are familiar with them, come to the use of their last shilling with perfect indifference, knowing that by pledging some article of furniture, they can raise more money; or should the furniture be already gone, they have still a coat or a gown, which is well known to the pawnbroker; or, on urgent occasions, the property of others can be made free with for a few days!

Sabatier, in his "Treatise on Poverty," describes the ill effects of the pawning system on the morals of the people, as observed by himself in some parts of the British colonies, and seems to think it necessary that their numbers should be diminished in England.

A young couple setting out in the world, who are unfortunate enough to acquire a habit of getting credit at chandlers' shops, or using pawnbrokers' shops, may consider themselves as doomed to perpetual poverty. If a person borrows half a guinea upon his suit of clothes, or any thing else (which is wanted once a week), he pays weekly a month's interest, making in the year fifteen shillings and two-pence, for the weekly use of ten shillings and sixpence.

Lawyers are still more than pawnbrokers to be shunned; for admitting that you are provided with an honest attorney, and you obtain a victory over your adversary, depend upon it you are still a loser, both in peace and pocket; and people will shun you as a cunning and litigious character; but should you still more unfortunately be defeated in your struggle, and ruin be the result, you will have nothing left you but the common and useless practice of relating your case, or lamenting your injuries, to as many as will listen to you, with perhaps some severe reproofs from your own conscience, for having suffered your resentment to get the better of your prudence.

Sir Richard Phillips has, in his Monthly Magazine, published an excellent plan for settling disputes, without the interference of lawyers; it is the simple and unexpensive method of arbitration; the witnesses are to be examined separately, as before a grand jury, and no lawyer is admitted an arbitrator, that the law may not confound equity.

If an angel from heaven (says the philanthropist), warned me that I had but an hour to live, and I wished to spend that hour in rendering my country the highest service in my power (in relation to its social institutions), I should dictate something like the following: In all agreements, let a clause be inserted, that differences and disputes between the parties, shall be made the subject of reference to three or five men of business, all

of whom shall hear evidence, and decide finally, under the 9th and 10th William III. without the interference, presence, or intervention, and without the doubts, quibbles, or surmises of lawyers, &c.—In May, 1794, a case in chancery was determined, which gave the plaintiff *three-pence*, and his attorney 13*l.* 6*s.* 9*d.*!

The choice of a doctor or physician is also deserving of serious consideration; the lawyer may be said to dispose of our property only, but the physician may take our money, our health, and even our life; therefore let no one think his care ill bestowed in the preservation of health.

Frugality and Perseverance.

Dr. Alexander Adam, the late venerable rector of the high school of Edinburgh, before he left his father's house, occasionally appeared in the character of a *neat herd*, and although the writer of his Memoir would make it appear that this was more the effect of choice than necessity, there can be no doubt, if he is correct in his other statement, that the Doctor was at one time in very straitened circumstances; or how could it be said of him, that "as he had no other method of raising a sixpence, he contrived to live on the humble pittance he received as a private teacher, which amounted to only one guinea in three months!" As this may appear incredible to some persons, we shall relate the manner in which it was said to be accomplished, in the words of his biographer: "He lodged in a small room at Restalrig, in the north-eastern suburbs; and for his accommodation he paid fourpence per week. All his meals, except dinner, uniformly consisted of oatmeal made into porridge, together with small beer, of which he only allowed himself half a bottle at a time. When he wished to dine, he purchased a penny loaf at the nearest baker's shop; and, if the day was fair, he would dispatch his meal in a walk to the Meadows, or Hope Park, which is adjoining to the southern part of the city; but if the weather was foul, he had recourse to some long and lonely stair, which he would climb, eating his dinner at every step. By this means all expense for cookery was avoided, and he wasted neither coals nor candles; for, when he was chill, he used to run till his blood began to glow, and his evening studies were always prosecuted under the roof of some one or other of his companions." The particulars of his conduct which are here related, have not been exaggerated in any manner; for he frequently told the same story to his pupils, and a friend who took the trouble of bringing together upon paper the various items of the Doctor's expenditure, actually found that in six months it did not amount to two guineas.

Portrait of an Idler.

An idle man, says lord Bacon, is the most mischievous being in creation. Not having any business to engage his time or attention, he becomes a trifler, a blackguard, and a sponge; sometimes he moves as a beggar or a vagabond: he lounges in places where he is not wanted, and often volunteers opinions which are treated with contempt: he salutes the ignorant clown and the accomplished gentleman in the same coarse and boisterous manner; and drinks the wine of the clergy with as much brutal indifference, as he would swallow a glass of brandy and water at the expense of a kindred spirit in a soda room. Finally, he is a curse to himself, a disgrace to his relatives, and an eye-sore to every decent and generous citizen.

Proof that a Man can be his own Grandfather.

There were a widow and her daughter-in-law, and a man and his son. The widow married his son, and the daughter the old man. The widow was therefore, mother to her husband's father; and consequently, grandmother to her own husband. They had a son, to whom she was great grandmother; now, as the son of a great grandmother must be either a grandfather or great uncle, this boy was one or the other. He was his own grandfather!

New Charades and Experiments.

CHARADES.

1.

My first in various senses stands,
My second melody implies;
My whole full oft, with partial bands,
 Its favour scatters or denies;
 Yet all invoke the fickle thing,
 And wish to mount its airy wing.

2.

My first is a carriage, ill-humour *my last*,
My whole under foot is trode and held fast;
 Yet it sees the best company, keeps from the rabble,
 Is trusted with secrets, nor fear'd lest it babble.

3.

When Phœbus darts his early ray,
My first in sparkling gems appears;
 Brush'd by the morning's breath away,
 Transient and bright as beauty's tears.

My next in scenes of horror view,
 When hope gives place to black despair;
 'Tis heard in gloomy caverns too,
 And tells how fast our minutes wear.

My whole adorns the queen of flowers,
 And trembles on the prickly thorn;
 'Tis seen in Flora's rosy bowers,
 And is exhaled as soon as born.

EXPERIMENT.

To obtain fresh-blown Flowers in Winter.—Choose some of the most perfect buds of the flowers you would preserve, such as are latest in blowing, and ready to open; cut them off with a pair of scissors, leaving to each, if possible, a piece of the stem about three inches long; cover the end of the stem immediately with sealing-wax; and when the buds are a little shrunk and wrinkled, wrap each of them up separately in a piece of paper, perfectly clean and dry, and lock them up in a dry box or drawer; and they will keep without corrupting. In winter, or at any other time, when you would have the flowers blow, take the buds, over night, and cut off the end of the stem sealed with wax, and put the buds into water, wherein a little nitre or salt has been infused, and the next day you will have the pleasure of seeing the buds open and expand themselves, and the flowers display their most lively colours, and breathe their agreeable odours.

POETRY.

The Distinction of Ages.

The *seven first years* of life (*man's break of day*),
 Gleams of short sense, a dawn of thought display ;
 When *fourteen* springs have bloom'd his downy cheek,
 His soft and blusful meanings learn to speak ;
 From *twenty-one* proud manhood takes its date,
 Yet is not strength complete till *twenty-eight* ;
 Thence to his *five-and-thirtieth*, life's gay fire
 Sparkles, burns loud, and flames in fierce desire ;
 At *forty-two* his eyes grave wisdom wear,
 And the dark future dims him o'er with care ;
 On to the *nine-and-fortieth*, toils increase,
 And busy hopes and fears disturb his peace ;
 At *fifty-six*, cool reason reigns entire,
 Then life burns steady, and with temp'rate fire ;
 But *sixty-three* unbinds the body's strength,
 Ere th' unwearied mind has run her length ;
 And when from *seventy* Age surveys her last,
 Tired, she stops short—and wishes all were past.

* * * *

Adieu.

Cease that throb thy bosom swelling,
 Cease that babbling sigh of grief ;
 Every flutt'ring sob repelling,
 Soon in tears shall find relief.
 O that every anguish'd feeling
 Which corrodes thy gentle heart,
 Were but mine ; that sorrow healing
 Then should be thine anxious part.
 But to bid adieu—O never—
 Must I touch the piercing strain ?
 Yes—domestic joys must sever,
 But shall soon unite again.
 Scorn may point with envious finger,
 Hard the lot that each must share ;
 Friends can sigh, and mem'ry linger,
 I can greet them with a tear.

T. B.

The Setting Sun.

I like not this intolerable glare :
 Descend, bright shield of splendor, hide thy beams,
 Leave the soft purple imag'd in the streams,
 On all yon fleecy clouds that deck thy parting car :
 Then, past the fierceness of Misfortune's day,
 Of poignant anguish past the keener throes,
 To haunted scenes, harmonious with her woes,
 Shall silent, pensive Memory hold her way.
 Haply the stillness of the evening hours,
 The drowsy hum of Nature's weariness,
 The soft sweet incense of the roscid flowers,
 May whisper consolation to distress,
 May sooth, with magic voice, the troubled breast,
 Lay it awhile, ah ! but a little while, to rest.

J. G.

WEEKLY ALMANACK.

OCTOBER. Saturday, 22.—High water, morn. 30 min. p. 10; aft. 18 min. p. 11.—Sun rises 55 min. p. 6, sets 7 min. p. 5.
Sunday, 23.—High water, morn. 44 min. p. 11.—Sun rises 55 min. p. 6, sets 5 min. p. 5.
Monday, 24.—High water, morn. 10 min. p. 12; aft. 32 min. p. 12.—Sun rises 57 min. p. 6, sets 3 min. p. 5.
Tuesday, 25.—St. Crispin: Crispinus and Crispianus, two brothers, were born at Rome, whence they travelled to Soissons in France, about the year 303, to propagate the Christian religion. Being desirous, however, of rendering themselves independent, they gained a subsistence by shoe-making. The governor of the town having discovered that they had privately embraced the Christian faith, ordered them to be beheaded, about the year 308. From this time, the shoemakers chose them for their tutelar saints.—High water, morn. 55 min. p. 12; aft. 17 min. p. 1.—Sun rises 59 min. p. 6, sets 1 min. p. 5.
Wednesday, 26.—Full Moon 2 min. p. 10 at night.—High water, morn. 39 min. p. 1; aft. 2 min. p. 2.—Sun rises 1 min. p. 7, sets 59 min. p. 4.
Thursday, 27.—High water, morn. 24 min. p. 2; aft. 42 min. p. 2.—Sun rises 2 min. p. 7, sets 58 min. p. 4.
Friday, 28.—St. Simon and St. Jude (apostles): Simon, after enduring various troubles and afflictions, with great cheerfulness suffered death on the cross. Jude, after great success in his apostolic ministry, was, at last, for a free and open reproof of the superstitious rites of the Magi, cruelly put to death. He has left one epistle of universal concern to Christians.—High water, morn. at 3; aft. 16 min. p. 3.—Sun rises 4 min. p. 7, sets 56 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	72
New Red Wheat	50	64
New White ditto.....	56	72
Rye.....	40	44
Barley	43	45
Pale Malt	68	72
Feed Oats	23	28
New Pigeon Beans	49	53
Boiling Pease	60	62
Grey Pease.....	46	50
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	e. d.	s. d.	s. d.	s. d.
Beef.....	3 8	5 2	3 8	5 2
Mutton	4 0	5 4	4 0	5 2
Veal	4 8	6 4	4 4	6 0
Pork	3 10	5 4	3 10	6 0
Lamb	0 0	0 0	4 4	5 6
Cattle at Market.				
	Mon.		Fri.	
Beasts	3,662		810	
Sheep and Lambs	19,790		4,680	
Pigs	140		130	
Calves	250		290	

NEWGATE AND LEADENHALL.

Beef .. 2s. 6d. to 4s. 0d.	Veal 3s. 4d. to 5s. 4d.
Mutton 3 4 .. 4 8	Pork 4 0 .. 5 8
Lamb.. 4 0 .. 5 4	

BUTTER, per Firkin.

Dorset.....	60s. to 64s.	York ..	56s. to 62s.
Cambridge..	60 .. 62		

Irish.

New Carlow.	0s. to 10s.	Belfast	0s. to 10s.
Waterford .. 100	.. 102	Cork .. 102	.. 103
Newry	0 .. 0	Dublin	0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 60 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	62	to 64
New Waterford sides	61	.. 66

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine.....	3	9	.. 4	10
Gunpowder.....	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
„ good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys.....	5	0	to 0	0
Ware	4	0	.. 6	0
Middlings	2	6	.. 3	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

	Newcastle.	s.	d.
Liddell's Main.....		37	0
Percy East		37	0
Townley.....		38	0
Wylam		37	0
Walls End, Newnarth.....		41	0

Sunderland.

Wall's End, Lambton	44	0
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----- And then, the lover,
Sighing like furnace, with a woeful ballad
Made to his mistress' eyebrow.

[N^o 4.]

----- Then, a soldier,
Full of strange oaths, and bearded like the pard,
Jealous in honour, sudden and quick in quarrel;
Seeking the bubble reputation
Even in the cannon's mouth.

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Hints on the Bed-Room.

SLEEP is the food of half our life, and the regenerator and regulator of all our faculties, both bodily and mental ; the dormitory is therefore highly deserving our consideration ; and we will first remark, that it will be found a great saving eventually of time and trouble, and accomplished at a small expense, to have all beds and mattresses opened out at intervals not very distant, so as to have the feathers or other internal materials beaten, cleaned, and dried, and the cases washed. The bedsteads ought also to be taken down three or four times a year, the screws rubbed with pure oil, and a good manual cleaning given to all parts. This plan will render all poisonous mixtures unnecessary ; besides saving all the trouble, filth, and expense consequent upon the use of those medicaments so much recommended by quacks, bug-destroyers, &c.

We will here offer a word or two in regard to materials. The very high price of feathers of late years has completely done away the practice of having one well-filled feather-bed laid upon the bottom sacking ; and the substitutes of straw mattresses, with bed cases half filled with indifferent feathers, are poor indeed. Instead of these, it will be found not only cheaper, but more comfortable and healthful, to use hair mattresses, with straw palliasses if you please, but with sedulous attention to have the latter renewed at intervals not longer than a year each.

Of late years considerable quantities of zosteria or sea-grass, have been imported from the continent, and used successfully in stuffing mattresses, and for the other purposes to which horse-hair is in general applied. The same, or a very similar plant, is found on different parts of the shores of Scotland, more especially in the West Highlands, where it is commonly denominated sea-grass, mill-grass, or milk-grass.

In this age of adulteration, duck's feathers are frequently substituted for those of the goose ; but these are highly pernicious, being often covered with small insects, which destroy the substance of the feathers, and pro-

duce the most disagreeable results. Where the absolute expense is not a first object of consideration (and even there the difference is but trifling), it may not be injudicious to adopt beds upon the new patent principle of an ingenious mechanist in Somersetshire, which consists in rendering the case of the bed, pillow, &c. impervious to air, and filling it by means of an air-pump with common atmospheric air, instead of down or feathers. The air is introduced through an aperture, or tube, into the case, and prevented from returning by means of an air-tight stop-cock or valve. The case may be rendered impervious to air by various methods; but that recommended by the patentee is a composition of India rubber, spirits of turpentine, and linseed oil, which when dry is extremely pliable, and so elastic that, if the cloth be folded in sharp corners, the varnish will not crack or peel off.

The advantages of this method of construction for beds and pillows are, their superior degree of elasticity, affording the most refreshing and easy repose either in this or even in the warmest climates; that they may, when required, be changed from the greatest degree of softness to the hardness of a mattress, by moving the handle of the air-pump, which is placed commodiously within reach; or may be rendered soft to any required degree, by the exhausting pump, also within reach. In addition to these conveniences, they may at any time be rendered perfectly fresh and cool by merely changing the air, by the alternate use of the air-pumps. This may be effected in a few minutes, without the person sleeping on the beds being moved: hence their great advantage to invalids, and their generally refreshing and salubrious effects. Such machinery may at first sight appear too philosophical for common use, and too cumbrous for a sleeping apartment; but as to the first point, only a very small portion of ingenuity is required to become conversant with its application; and as to the second, it is merely necessary to say, that the air-pumps, together with all the machinery for filling and exhausting the beds, being inclosed under the bedsteads, and communicating with cords and tassels (resembling bell-pulls) suspended immediately above the pillows, any alteration in the state or temperature of the beds is thus easily effected at any time required. They save much manual labour, as they require no making up; for by their elasticity they rise immediately when left, and are then in the state of other beds after being shaken and made up, the counterpane, &c. being returned as usual: hence they occasion no dust or filth in the rooms, or on the furniture, which is always the case where feather or down beds are used. For medical purposes, also, they may be filled with air at any required temperature; or with water, steam, or other fluids, wet or dry, elastic or non-elastic. In addition to this, they have several other advantages. They are not subject to be sloping on one side, nor to those hard clumps or knots which feathers or down gradually acquire in the course of a few years. They are likewise extremely light, the largest weighing only a few ounces, and portable also, being easily folded or rolled, after being previously exhausted.

Modern Meals.

Perhaps none of our old English customs have undergone so thorough a change, as the hours of rising, taking refreshment, the number of meals per day, and the time of retiring to rest. The stately dames of Edward IV's court, rose with the lark, despatched their dinner at eleven o'clock in

the forenoon, and shortly after eight were wrapt in slumber. How would these reasonable people (reasonable at least in this respect) be astonished, could they but be witnesses to the present distribution of time among the Children of Fashion! Would they not call the perverse conduct of those who rise at one or two, dine at eight, and retire to bed when the morning is unfolding all its glories, and nature putting on her most pleasing aspect—absolute insanity! The modern hours of eating are got to an excess that is perfectly ridiculous. Now, what do people get by this? If they make dinner their principal meal, and do not wish to pall their appetite by eating before it, they injure their health. Then in winter they have two hours of candle-light before dinner, and in Summer they are at table during the pleasantest part of the day; and all this, to get a long morning—for idle people, to whom one would suppose the shortest morning would seem too long.—A wag, on being told it was the fashion to dine later and later every day, said, He supposed it would end at last in not dining till to-morrow!

Directions for Bathing Infants, &c.

A young child must be bathed every morning and evening in warm water; but after he is a month old, if he has no cough, fever, nor eruption, the bath should be colder and colder (if the season is mild), and gradually used as it comes from the fountain. After carefully drying the whole body, head and limbs, another dry soft cloth, a little warmed, should be used gently, to take all the damp from the parts that fold together. Then rub the limbs; but when you rub the body, you must take special care not to press upon the stomach or belly. On these parts your hand should move in a circle, because the bowels lie in that direction. The utmost tenderness is necessary in drying the head, and no binding should be made close about it. Squeezing the head, or combing it roughly, may cause distempers, and even the loss of reason. A small soft brush, lightly applied, is safer than a comb. Clean clothes every morning and evening will tend more to a child's health and comfort, than the same expense laid out in any other way.

COOKERY.

A Patna Rice-Pudding.—Wash a quarter of a pound of whole rice, dry it in a cloth, and beat it to a powder. Set it upon the fire with a pint and a half of new milk, till it thickens, but do not let it boil; pour it out, and let it stand to cool. Add to it some cinnamon, nutmeg, and mace, pounded, sugar to the taste, half a pound of suet shred very small, and eight eggs well beaten, with some salt. Put to it either half a pound of currants, clean washed and dried by the fire, or some candied lemon, citron, or orange peel. Bake it half an hour with a puff crust under it.

A baked Potatoc-Pudding.—Mix twelve ounces of potatoes boiled, skimmed, and mashed, one ounce of suet, a quarter of a pint of milk, and one ounce of cheese grated fine; add as much boiling water as is necessary to produce a due consistence, and bake it in an earthen pan.

To make a Fasting Day's Dish.—Boil eggs very hard, and cut a little from the thick ends. Fry them in a pan, and take care to keep them con-

tinually in motion ; then place them in the dish, pour over them some good fish or herb gravy, and garnish with lemon.

To dress a Military Omelette.—Make a ragout of stewed sorrel, with a little Parmesan cheese, rasped and mixed with bread-crumbs ; make two omelettes, put this ragout between, and garnish the dish round with fried bread, standing up like a paste border ; which may be done by dipping the edge of each bit in whites of eggs to make them stick ; pour a little melted butter over it, and strew bread-crumbs and Parmesan cheese as before ; give colour in the oven, or with a hot shovel.

To make Bath Cakes.—Mix well together half a pound of butter, one pound of flour, five eggs, and a cupful of yeast. Set the whole before the fire to rise, which effected, add a quarter of a pound of fine powdered sugar, an ounce of caraways well mixed in, and roll the paste out into little cakes. Bake them on tins.

Shrewsbury Cakes.—Mix half a pound of butter well beat like a cream, and the same weight of flour, one egg, six ounces of beaten and sifted loaf sugar, and half an ounce of caraway-seeds. Form these into a paste, roll them thin, and lay them in sheets of tin ; then bake them in a slow oven.

To make Portugal Cakes.—Mix into a pound of fine flour, a pound of loaf sugar, beat and sifted, and rub it into a pound of butter, till it is thick, like grated white bread ; then put to it two spoonsful of rose-water, two of sack, and ten eggs : work them well with a whisk, and put in eight ounces of currants. Butter the tin pans, fill them half full, and bake them. If made without currants they will keep a year.

Savoy Cakes.—To one pound of fine sifted sugar, put the yolks of ten eggs (have the whites in a separate pan), and set it, if in summer, in cold water : if there is any ice, set the pan on it, as it will cause the eggs to be beat finer ; then beat the yolks and sugar well with a wooden spoon for twenty minutes, and put in the rind of a lemon grated ; beat up the whites with a whisk, until they become quite stiff, and white as snow. Stir them into the batter by degrees, then add three quarters of a pound of well-dried flour ; finally, put all in a mould in a slack oven to bake.

USEFUL RECEIPTS, &c.

To make Saponaceous Ley for Washing.—Boil together, in a sufficient quantity of water, a gallon of good wood-ashes, and two or three handful of fresh-burnt lime. Leave the lixivium at rest, till the extraneous matters have been deposited at the bottom, or thrown to the surface to be skimmed off ; then draw off the pure lixivium, and add to it oil, to about a thirtieth or fortieth part of its own quantity. The mixture will be a liquor white as milk, capable of frothing like soap-water, and in dilution with water, perfectly fit to communicate sufficient whiteness to linen. This liquor may be prepared from wood-ashes of all sorts, and from rancid grease, oil, or butter. It is, therefore, highly worthy the attention of the economist. When the ashes are suspected to be unusually deficient in alkali, a small addition of pulverized potash or soda may be made to the lixivium.

To clean and sturck Point Lace.—Fix the lace in a prepared tent, draw it straight, make a warm lather of Castile soap, and, with a fine brush dipped in, rub over the point gently ; and when it is clean on one side, do the same to the other ; then throw some clean water on it, in which a little alum has been dissolved, to take off the suds, and having

some thin starch, go over with the same on the wrong side, and iron it on the same side when dry, then open it with a bodkin, and set it in order. To clean point lace, if not very dirty, without washing, fix it in a tent as the former, and go over with fine bread, the crust being pared off, and when it is done, dust out the crumbs, &c.

To clean White Satin and Flowered Silks.—Mix sifted stale bread-crumbs with powder-blue, and rub it thoroughly all over; then shake it well, and dust it with clean soft cloths. Afterwards, where there are any gold or silver flowers, take a piece of crimson in grain velvet, and rub the flowers with it, which will restore them to their original lustre.

To take Spots of Paint from Cloth, Silks, &c.—Dip a pen in spirit of turpentine, and transfer it to the paint spot, in sufficient quantity to discharge the oil and gluten. Let it stand some hours, then rub it. For large or numerous spots, apply the spirit of turpentine with a sponge, if possible, before it is become dry.

To scour thick Cotton Counterpanes.—Cut a pound of mottled soap into thin slices, and put it into a pan with a quarter of an ounce of pot-ash, and an ounce of pearl-ash. Pour a pail of boiling water on it, and let it stand till dissolved. Then pour hot and cold water into a scouring tub, with a bowl of the solution. Put in the counterpane, beat it well, turn it often, and give it a second liquor as before; then rinse it in cold water. Now put three tea-spoonsful of liquid blue into a thin liquor; stir it, and put in the counterpane: beat it about five minutes, and dry it in the air.

To scour Clothes, Coats, Pelisses, &c.—If a black, blue, or brown coat, dry two ounces of fuller's earth, and pour on it sufficient boiling water to dissolve it, and plaster with it the spots of grease; take a pennyworth of bullock's gall, mix with it half a pint of stale urine, and a little boiling water; with a hard brush dipped in this liquor, brush spotted places; then dip the coat in a bucket of cold spring water. When nearly dry, lay the nap right, and pass a drop of oil of olives over the brush to finish it. If grey, drab, fawns, or maroons, cut yellow soap into thin slices, and pour water upon it to moisten it. Rub the greasy and dirty spots of the coat. Let it dry a little, and then brush it with warm water, repeating, if necessary, as at first, and use water a little hotter; rinse several times, in warm water, and finish as before.

To scour Carpets, Hearth-Rugs, &c.—Rub a piece of soap on every spot of grease or dirt; then take a hard brush dipped in boiling water, and rub the spots well. If very dirty, a solution of soap must be put into a tub, with hot water, and the carpet well beat in it, rinsing it in several clean waters, putting in the last water a table-spoonful of oil of vitriol, to brighten the colours.

To clean Cotton Gowns.—Make a solution of soap, put in the articles, and wash them in the usual way. If greens, reds, &c. run, add lemon-juice, vinegar, or oil of vitriol, to the rinsing water.

To bleach Prints and Printed Books.—Simple immersion in oxygenated muriatic acid, letting the article remain in it a longer or shorter space of time, according to the strength of the liquor, will be sufficient to whiten an engraving: if it is required to whiten the paper of a bound book, as it is necessary that all the leaves should be moistened by the acid, care must be taken to open the book well, and to make the boards rest on the edge of the vessel, in such a manner that the paper alone shall be dipped in the

liquid ; the leaves must be separated from each other, in order that they may be equally moistened on both sides.

Conversion of Honey into Sugar.—The Jews in Moldavia and Ukraine have a method of making honey into a hard and white sugar, which is employed by the distillers of Dantzic to make their *liqueurs*. The process consists in exposing the honey to the frost during three weeks, sheltered from the sun and snow in a vase of some material which is a bad conductor of caloric. The honey does not freeze, but becomes transparent and hard as sugar.

MEDICINE.

Compound Colocynth Pills.—Take of pith of colocynth, cut small, six drachms ; hepatic aloes, one ounce and a half ; scammony, half an ounce ; lesser cardamom seeds, husked and bruised, one drachm ; Castile soap, softened with warm water, so as to have a gelatinous consistence, three drachms ; warm water, one pint. Digest the colocynth in the water, in a covered vessel, with a moderate heat, for four days. To the liquor, expressed and filtered, add the aloes and scammony, separately, reduced to powder ; then evaporate the mixture to a proper thickness for making pills, having added, towards the end of the evaporation, the soap-jelly and powdered seeds, and mix all the ingredients thoroughly together. These pills are much used as warm and stomachic laxatives ; they are well suited for the costiveness so often attendant on people of sedentary lives, and, upon the whole, are one of the most useful articles in the *materia medica*.

Compound Rhubarb Pills.—Take of rhubarb, in powder, one ounce ; socotrine aloes, six drachms ; myrrh, half an ounce ; volatile oil of peppermint, half a drachm : make them into a mass, with a sufficient quantity of syrup of orange-peel. These pills are intended for moderately warming and strengthening the stomach, and gently opening the belly. A scruple of the mass may be taken night and morning.

Mild Purgative Emulsion.—Take of manna and oil of almonds, each one ounce ; prepared kali, twelve grains ; cinnamon and rose-water, each three ounces : mix carefully the oil, kali, and manna together, gradually pouring the liquids to form an emulsion, of which take two table-spoonsful night and morning.

Castor Oil Draught.—Take of castor oil, four drachms : the yolk of an egg ; accurately mix them together ; add cinnamon water, one ounce and a half : make into a draught to be taken immediately. This is a useful and pleasant purge.

Remedy for Scurf in the Head.—In all cases of obstinate scurf, we would recommend the shaving of the head, and then the constant application of washing at night with soap and water—drying it well ; after which, the application of a little hair-oil. When the hair has grown tolerably, the washing may be left off, and instead, let the head be well brushed, and after that wet with rum. When the hair is full grown, take care that it be not let to grow too thick, nor too long, and that the roots be kept clean, and let the hair be well brushed every day : a little pomatum should be then used every third day.

HUSBANDRY, RURAL ECONOMY, &c.

Useful Method of Fastening Fruit Trees to Walls.

IN places where stones are to be had at an easy rate, and lime is not dear, excellent fruit-walls may be built at no great expense ; and though the surface of such walls be unequal, this may be easily remedied : for if the surface of these walls is plastered over with white lime, it will not only render it smooth, but also occasion a great heat, by reflecting the rays of light. But even on the supposition that you do not plaster the walls, the solid stones acquire a greater degree of heat from the action of the sun-beams, than bricks are capable of ; and what is a farther advantage, they keep it longer. The degree of heat acquired, and its duration, will be in the direct ratio of the density of the stones ; and consequently, must prove least on such walls as are built of porous free-stone, and greatest on those that are reared of whyn and marble.

When your trees are trained close to the walls, as they must be when the branches are tied to wires, they are strongly influenced by the heat of the sun on south-east and south exposures ; and in great drought, and very warm weather, apricot, peach, and nectarine trees suffer from this cause on these aspects ; but they are generally safe in any other. In such situations where the soil is naturally light and dry, fruit trees are more apt to be destroyed by excess of heat, than a rich and moist soil : for this reason, brick-walls are to be preferred where the first is found to prevail, and stone and lime walls will answer better than in the last case.

As stone-walls are much hurt by frequently driving and pulling of nails, which destroys the cement, and affords shelter to noxious animals, the following is the best method of fixing the branches : Let us suppose that your wall is finished, no matter what its height be, or of what materials it is built ; that your fruit-tree is planted and headed down ; drive into a seam near the top of your wall, or within a few inches of the projection, a single plancher-nail, not quite to the head. Directly below this, near the surface of the border, and within four or five inches of your tree, on the side where you find a seam, drive in another nail of the same kind, in the manner as above directed. Take a piece of iron or brass-wire, which you please, from number fifteen to twenty ; the sizes may be larger, or less, as you incline ; such as is commonly made use of for making cages to small birds will do very well ; twist the end of the wire about the neck of the first nail, then drive in the nail to the head, pull the wire close by the wall in a strait line to the other nail, keeping it very tight, till you have it fixed by two turns round the neck of the lowest nail ; then turn the wire backwards and forwards till you break it off, or you may snap it off with a pair of pincers, and drive the nail close to the wall, in such a manner as it may keep the wire firm. Where interstices offer near the wire, in the middle space, drive in nails here and there, stiffening the wire by carrying it off the line, and keeping it below that side of the head of the nail that is farthest from the line, till you have driven it in to the head, and it hold fast the wire. Three or four nails will be sufficient for the middle space, in the highest walls. The nails that you make use of should have large heads. In adding of new wires to keep the branches fast, as they advance in

growing, measure off the distance on the wall above and below, and keep them equal, which will make the wires run parallel to one another. The distance may be from eight inches to twelve, less or more, as you shall judge proper for the particular tree that is to be trained. When the wires are dry, give them a coat of oil and lead ground together, or varnish: when this is hard and sufficiently dried, tie your branches with rushes, birches, or basses, to the wires, placing the branches horizontally at such regular distances as you shall incline to dispose them at. When the wires are painted or varnished, they will last for many years; nor will they injure the bark of any of the branches, if they be tied close to the wire, and care taken not to hurt them in tying. This management keeps the trees closer to the wall than any other method, and the trees may be pruned and tied with great expedition. Provided that you make use of small wire of the kind that has been made mention of, the expense of a single tree in nails and wire, will not exceed one shilling sterling. You may fix and paint new wires against the wall, as the branches advance in growth. The new shoots must be carefully tied to the wires as they extend; for if they are permitted to grow far beyond the wires, and become bushy at the top, they are apt to be turned back by the wind, and broken off at the part where they are tied to the wires. The proper time for putting up the wires, is from the month of May to September, or the whole season when your trees are pushing young shoots. Make choice of fair dry weather for this purpose, as the paint or varnish will then harden in a few days. When the mixed oil and lead falls on the leaves of some of the tender kinds, as peaches or nectarines, &c. it destroys them: this is easily prevented, by fixing and painting your wires on the walls, before the branches reach that length. Some of the wires will sometimes be broken off by accidents or rust, at or near the nails, or below their heads. This will happen soonest where they have had no paint: these can be nailed again, and stiffened in the manner directed. Should the wires be broken off entirely, their places can easily be supplied with new ones, as they can readily be slipped down behind the branches any time of the year, even when the leaves are on, fixed with nails, and stiffened. When any of the wires are relaxed or loosened, they can be made tight by nailing, in the manner already directed. You may also put up your wires in a horizontal direction, or running down obliquely on each side, from a right or obtuse angle formed in the center of the tree: or the whole of the wires may be placed obliquely, all of them being parallel: or if any one should not grudge the trouble and expense, they may be doubled on the wall with intersections; so that the interstices may form lozenges, and the branches may be tied to the part where the wires intersect each other.

To preserve Apple, Cherry, and Plum-Trees, from Frost, as practised in Russia.

☞ The severity of the winters at St. Petersburg is so great, that few fruit-trees will survive it, even with careful matting: to prevent the loss which is thus usually sustained, the following mode of training has been attended with complete success. It consists in leading the branches of the trees on horizontal trellises, only ten or twelve inches from the ground. When the winter sets in, there are heavy falls of snow, and as the frost increases, the snow generally augments, by which the trees are entirely buried, and receive no injury from the most intense frost. Another very great advantage of training trees in the above method, consists in the growth of the wood, it being of equal strength, and the fruit produced being all alike, the

blooms come out much earlier, and the crop ripens sooner. The trees are always clean, and free from insects. The only cherry that does not succeed in that way is the black-heart; this is attributed to the damps which affect the early blossoms, but in a milder climate, this injury would be obviated by placing the trellis higher from the ground. When the trellis decays under the apples, it is never renewed, as the trees keep always (from the strength of their branches) their horizontal position. There are other advantages of treating fruit-trees in this manner; they come sooner into bearing, and their fruit is not affected by high winds. The apples are never gathered, but suffered to drop off, for the distance they fall is not sufficient to bruise them.

To protect Young Thorn Hedges.

The expense of protecting young hedges from cattle, by paling and railing, have always appeared to be too great, and, at the same time, an unnecessary consumption of wood and nails. It occurred to Mr. Moore, steward to the marquis of Butc, that a more economical protection might be effected, by forming a small earthen dike upon the side of the ditch, opposite the line of thorns, sufficiently high to prevent cattle getting into the ditch. Accordingly, some years ago, he tried the experiment, and found it completely to answer his expectation. The materials of this sort of protection being always on the ground, it is attended with no expense but the workmanship, and the want of the use of the land occupied by this small ditch; for the time required, will be much more than compensated by the saving of paling, railing, workmanship, and nails. Mr. Moore has also practised with success, in parts where dead thorus, or brush for cocking, are scarce, the placing of stones across the top of the dyke, instead of the usual cocking: those stones, after having served their purpose, will be useful for drains or dykes where improvements are carrying on.

Prevention and Cure of the Foot-Rot in Sheep.

On suspected grounds, constant and careful examination ought to take place; and when any fissures or cracks, attended with heat, make their appearance, apply oil of turpentine, and common brandy. This, in general, produces a very beneficial effect; but where the disease has been long-seated, and becomes, in a manner, confirmed, after cleaning the foot, and paring away the infected parts, recourse is had to caustics, of which, the best seem to be sulphuric acid, and the nitrate of mercury. After this, pledgets are applied, the foot bound up, and the animal kept in a clean, dry situation, until its recovery is effected. But it often happens, where the malady is inveterate, that the disease refuses to yield to any, or all of the above prescriptions. The following mode of treatment, however, if carefully attended to, may be depended upon as a certain cure: whenever the disease makes its appearance, let the foot be carefully examined, and the diseased part well washed, and pared as high as possible, not to make it bleed; and let the floor of the house, where the sheep are confined, be strewn three or four inches thick with quick-lime hot from the kiln; and the sheep, after having their feet dressed in the manner above described, are to stand in it during the space of six or seven hours. In all cases, it is of great importance, that the animal be afterwards exposed only to a moderate temperature—be invigorated with proper food—and kept in clean, easy, dry pasture; and the disease will be effectually remedied in the course of a few days.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 181.)

BIRDS.

THE ostrich, the emu, and the cassowary, claim our first attention among the feathery tribes, on account of their constituting some of those apparent links, by which the winged is united to the order of quadrupeds. For although these animals resemble birds in the outline, and in several parts of their conformation, they certainly cannot be classed among the more perfect orders of the species, inasmuch as they do not make use of their wings for the purpose of flying.

Of all animals that move on their legs, the ostrich is by far the swiftest ; and although the Arabians train their fleetest horses for the chase, they would be successful in the pursuit of this animal, were it not for his circular manner of running.

The emu, or ostrich of the new continent, is also a remarkably swift runner ; besides making use of something behind, like a heel, to push it forward, this animal uses a kind of action peculiar to itself, first lifting up one wing, and keeping it elevated for some time in form of a sail, then letting it drop, and elevating the other. The favourite climate of the cassowary seems to begin, where that of the ostrich terminates, in the old world ; and although its wings are so very small, that being covered with the hair on the back they are scarcely perceptible, it kicks up behind with the one leg, and then making a bound forward with the other, proceeds with such amazing speed, that the swiftest racer would be unable to maintain the pursuit !

In the structure of birds of the more perfect order, a few things demand our most serious attention. The whole body is shaped in the most convenient manner for making their way through the air. It is neither extremely massive nor equally substantial in all its parts ; but being designed to rise in the air, is capable of expanding a large surface without solidity. The body is sharp before, to pierce and make its way through that element ; it then gradually increases in bulk, till it has acquired its just dimensions and falls off in an expansive tail.

The motion of this order being two-fold, walking and flying, they are provided with legs at once wonderfully contrived to walk with, and raise them like a spring for their flight ; wings to buoy them up and waft them along ; and a tail to keep them steady in the air, assist them in their evolutions, and to direct their course.

Although their feathery covering is admirably constructed for lightness and buoyancy, their wings are furnished with a strength that is amazing ; and by these they are enabled to impel themselves forward with an inconceivable rapidity ! To fit them the better for their flight, the feathers are disposed in the most perfect order, lying one way ; and that they may glide more smoothly along, they are furnished with a gland situated on the

rump, from which they occasionally press out oil with the bill, and anoint the feathers.

The beak or bill of birds, is a curious piece of art, formed of a hard horny substance, constructed in the most commodious manner for piercing the air. Their ears stand not out from their head to retard their flight, while their eyes are placed in such situations as to take in nearly a hemisphere on either side.

Birds have no teeth to chew their food; but those of the granivorous kind are provided with two stomachs, in one of which the victuals are softened and macerated before they enter the other to be completely digested. Being often employed in traversing the upper regions, where they would be much incommoded did they bring forth their young in the method of quadrupeds, their manner of generating is wisely made to differ, and their offspring are produced by means of eggs. In the speedy growth of young birds, by which they acquire a degree of strength and size, so as to be able so soon to provide for themselves, we have also an instance of the tender care of Providence.

What power unseen inspires these little creatures with "the passion of the groves," at the most fit season for forming their alliances! when the genial temper of the weather covers the trees with leaves, the fields with grass, and produces such swarms of insects for the support of their future progeny? And, how comes it to pass, that no sooner is the connubial league formed, than those little warblers (a pattern to new-married couples in humble life, who have nothing but their own industry to depend on), immediately set about building their nests, and making preparation for their tender offspring?

In the building of their nests, what art and ingenuity are displayed! Whether they are constructed from the collected portions of clay and mortar, or from the more light materials of moss and straw, these little creatures contrive to mould them into the most convenient forms, and to give them a durability proportionate to their wants.

Nor is the wonder less, that birds of the same kind, however widely separated, should all follow the same order of architecture in the construction of their habitations; that each should make choice of the situation most suitable to its kind, and that all should agree in laying as many eggs as to be sufficient to keep up their species, yet no more than they can conveniently hatch and bring up.

In the incubation, with what patience do these creatures sit on their eggs when necessary, till the young are ready to be hatched, and then how officious in assisting the little prisoners to escape! With what inimitable care do they afterwards watch over and provide for the brood until it is capable of doing so for itself; and with what scrupulous exactness during this period do they distribute to each his allotted portion of food!

These observations are applicable to the feathery tribe in general; but if we turn to the peculiarities of a few of the different species, we shall observe that the wisdom and the goodness of the Deity are no less conspicuous. The ostrich, formed to traverse the burning sands of Africa, is long-legged, light, and amazingly agile. Denied the natural reservoir of the camel, it is endowed with such an abstinence from water, that the Arabs assert that it never drinks! and as it may roam many hundreds of miles in quest of vegetation, it seems to have an appetite for almost every kind of food.

The condor of America is said to be the largest bird endowed with flight; and being of the rapacious kind, is armed with a beak so strong as to pierce the hide of an ox.

The eagle, the most noble of rapacious volatiles, has a taste too nice for carrion; and in order that he may secure his living prey, and bear it in safety to his nest in the inaccessible cliff, Nature has endowed him with the faculty of vision in an eminent degree, prodigious claws, amazing strength, and a profusion of feathers down to his very toes.

The vulture delights in carrion and putridity; and this excellent anatomist may at once be distinguished from the eagle by the nakedness of his neck and head, as well as that acute sense of smelling, by which, according to Herodotus, he can smell a dead carcase at the distance of fifteen thousand paces.

How admirably formed are the eyes of the birds of night for seeing better when the sun is below than above the horizon. Those of the poultry kind are not furnished with hooked bills and formidable talons, or wings calculated for long flights; and while the solitary eagle or hawk pay us a transient visit, unaccompanied and alone, these surround our dwellings in numerous flocks. Those of the grouse kind, who feed on moor-berries, and the top of heath plants, have their habitations assigned them in the most barren and uncultivated tracts where their favourite food abounds. The hooked bill of the parrot is well contrived to assist him in climbing. Ducks, geese, and many others, have long broad bills to enable them to grope for their food in waters and mud; on the contrary, a thick, short, and sharp-edged bill, is as necessary to those who have occasion to husk and flay the grain they swallow. The woodpecker's bill is sufficiently strong to dig holes; that of the swallow is slender and sharp-pointed, and he is also furnished with a very wide mouth, to enable him to catch the winged insect in its flight; and the ease with which sea-pies raise their favourite food from the rocks, by means of their long, narrow, and compressed bills, is astonishing.

The long legs and necks of birds of the crane kind, together with their sharp-pointed bills, are wonderfully adapted for the purpose of wading and picking up their food from the bottom of the shallows; and the webbed feet, oily feathers, and broad bills of those of the swan kind, are equally so to enable them to swim along, and lay hold of their prey in the watery element.

The pelican of the wilderness is a most dexterous fisher, and nature has provided him with a prodigious pouch of a singular construction, under his bill, which, although scarcely perceptible when empty, enables him when full, to bear ashore as many fish at a time as would suffice 60 men to dinner. The albatros, the most formidable of the gull kind, preys not only on fish, but water-fowl of an inferior size; and his bill terminates in a crooked point, by which he is enabled to lay hold of them on the wing. The penguin seldom leaves the water; and while others of the feathery race only skim its surface, pursues his prey to the greatest depth, and he approaches the finny tribe in his conformation as well as in his disposition and habits.

How wonderful the migration of birds! or that surprising instinct by which "the stork in the heavens knoweth her appointed times," "and the crane and the swallow observe the time of their coming." When storks take their departure for Europe, it is said they all assemble on a particular day, decamp during the night, and leave not a single one of their company behind. Now what power unseen commands them to this general assembly, directs them in their course, orders them to halt as occasion requires, and then to renew their flight, till they arrive at the exact point of their destination?

Birds of the torrid zone suspend their nests at the point of a bough, or

the extreme branches of the trees; were they otherwise situated, they would be exposed to the assaults of the snake when he twines up the trunk, or the depredations of the ape; and some, as the tailor-bird, not content with that precaution, attach their nests to the side of a leaf. The eagle constructs her habitation among inaccessible rocks, where it is shielded by projecting crags; and the flamingo builds her nest in the middle of an extensive morass, beyond the reach of danger.

What sagacity does the vulture display as he sits silent and unseen in the American forest, watching the operations of the monstrous crocodile, while he deposits his eggs in the sand on the banks of the river? The little butcher-bird, that attacks creatures four times bigger than himself, seizes its victims by the throat, and strangles them in an instant; and, as if conscious of its inability otherwise to separate the food it has so secured, contrives to spit it on a neighbouring thorn, and then pulls it to pieces by its bill. The solitary owl takes up its station in a corner of the barn at the approach of night, and with inflexible perseverance watches its prey. The magpie is noted for its singular cunning. Bustards are said to keep a sentinel on the outlook to apprise them of danger. The partridge acts with the greatest subtilty, in order to decoy away a dog or other animal when he approaches her nest; and the affection of the hen for her tender brood is such, that for their protection she will attack the hog or the mastiff, and even not hesitate to fly at the fox. What animal evinces more courage than the cock, as he struts in sovereignty on his favourite dunghill? The facility with which parrots are taught to speak, and retain and repeat a number of words is truly surprising. Cormorants in China are trained for the purposes of fishing; and hawks, in other countries for fowling; and the carrier pigeon performs his lengthened embassy with unerring precision, and with an astonishing celerity: even the stupid ostrich, as it may be called in other respects, is not so destitute of natural affection and instinctive cunning as some are apt to imagine; for if she more frequently leaves her eggs than other birds, it is only in those hot climates, where there is no necessity for constant incubation; and if she thrusts her head in the sand, when every chance of escape is at an end, it is no less certain that she contrives to prolong the chase and distance her pursuer, by occasionally lowering one of her wings, and disappointing him with a mouthful of feathers.

(To be continued.)

Love and the Snuff-Box.

It is now many years since a widow of about twenty, who had some business at Brussels, stopped for some time at a hotel in that city. She dined at the *table d'hôte*, and generally spent a part of the evening in the public room. This youthful widow, whose name was Dorval, was precisely that sort of a person whom the men all adore and the women abuse. The former declared she was the loveliest and the most bewitching of creatures; and the latter vowed she had not the smallest claim to beauty. Whatever were her claims, however, one thing is certain, the coldest hearts found her irresistible. Her slight but finely rounded form, though too *petite* for dignity, was a model of grace. Her features could not boast the cold regularity which, in the critic's eye, constitutes beauty; but the brilliancy of her complexion, the varied expression of her sparkling eyes, and the bewitching archness of her smile, rendered her a dangerous object to a man of sensibility. She had only been a few days at the hotel, when

an English gentleman chanced to dine at the public table. ~~He~~ was struck at the first glance with her charms, and being well acquainted with foreign manners, he thought he might address himself rather freely to a lady whom he found at a *table d'hôte*. He complimented her; she replied with spirit, but with becoming reserve. The Englishman, whom we shall call Milborne, became every moment more fascinated. Puzzled, however, by the apparent inconsistency in her situation and manners, he asked if she would accompany him to the theatre: she refused in a tone which showed plainly that she considered the proposal an insult. "Very well," cried Milborne, pulling out an elegant snuff-box, "then you shall take a pinch of snuff." "I never take a pinch of snuff, Sir," cried the widow, turning up her pretty little nose, with an air of ineffable disdain. "So much the worse, madam; you lose one of the greatest pleasures in life. I have tried all sorts of enjoyments; one thing fatigued, another disgusted me; this pleasure brought repentance, and that satiety. At last I determined to look out for something of which I should not tire. It suddenly struck me that in my fits of vexation and *ennui*, I had found occasional relief from a pinch of snuff; so I became a snuff-taker five years ago, and from that time to the present I have had no *ennui*. Come, madam, let me advise you to try my remedy for this distemper, with which we are all visited more or less."

"I have no occasion for it," replied the lady, coldly; "I am not troubled with *ennui*, and if I were, I should think there are more rational means of dispelling it." "Name them, madam, if you please." "Reading, reflection, the offices of benevolence, the pleasures of society." "Ah, madam, I have tried all that: reading set me to sleep; reflection made my head ache; benevolence, I own, is pretty well, but one cannot occupy one's-self in that way from morning till night; as to the pleasures of society, I have been cheated by one half of my acquaintance, and laughed at by the other. I am therefore not very favourably disposed to mankind. So you see, madam, I have nothing left for it but to amuse myself in this way;" and opening his snuff-box, he took a pinch, and presented it to her.

Thoroughly provoked at what she considered unpardonable rudeness, she rose to leave the room. "Nay, madam," cried Milborne, "you must not go in anger." "I am not angry, Sir," cried the lady, then trying to disengage her hand, which he had taken hold of. "You forgive me, then?" "Yes," replied she, but not in the most placid tone in the world. "Very well, then, to prove that you don't bear malice, take a pinch of snuff."

At these words the widow's patience and temper both forsook her; she burst into tears. Some of the gentlemen present then advanced, and one of them, Comte de S — —, asked Milborne in a haughty tone what he meant by insulting the lady. The Englishman immediately took fire: he replied in a tone of defiance, which frightened madam Dorval. She endeavoured to stifle the dispute, by protesting she was not offended; but the gentlemen were both too hot-headed to be easily pacified; they dissembled their resentment till the widow had left the room; but as soon as she did, the dispute was renewed. In a few minutes it rose to such a height, that a meeting was arranged for the following morning; and thus, for no greater cause than a lady's refusal to take a pinch of snuff, two men who were not destitute either of common sense or principle, so far in their anger forgot both, as to be guilty of the folly and impiety of risking their own, and seeking each other's life.

Both, perhaps, repented when the challenge was given and accepted; but it was then, according to the notions of false honour, so prevalent

among mankind, too late. They retired to their respective apartments : Milborne wrote two or three letters, and began to pace his room, deeply engaged in ruminating on the probable event of the approaching meeting.

Suddenly he fancied he smelt fire ; he threw open the door of his chamber, and beheld the staircase enveloped in smoke. His first thoughts were for others ; he ran to the different apartments, vociferating, " Fire ! " In a few moments every body in the house was alarmed ; all hastened to escape ; and Milborne, on going down stairs, found a greater part of the inmates assembled in the street, before the door of the hotel. It was, indeed, time, for the flames were bursting out in every direction. The first person whom Milborne saw was his antagonist. " My ! " cried the Englishman at sight of him, " where is madam ? " They looked eagerly around ; she was not to be seen.

" Oh, heavens ! " exclaimed the landlord, " she must be lost—see her chamber is on fire. " " A ladder quickly, " cried Milborne. " We have none, and if we had, it would be of no use ; you would perish without being able to save her. " " I will try, however, " cried Milborne ; and breaking from his antagonist, who, shocked at the certain death to which he seemed devoting himself, caught hold of his arm : he rushed back into the flames.

" He will be lost ! " exclaimed the bystanders. " No, no ! " cried Comte de S — ; " Providence will not suffer him to perish ; " and he hastened in search of a ladder, which he recollected to have seen in the morning at a little distance from the hotel. He was fortunate enough to find it ; in a few moments it was reared against the windows at which Milborne was seen with madam in his arms.

" God be praised, " cried the Englishman frequently, as he descended with his lovely burthen, whom terror had deprived of her senses. " God be praised ! " was echoed by all present, with a feeling of mingled joy and terror, as they saw the floor of the apartment fall with a terrible crash. Milborne had found her lying insensible on her bed ; he wrapped her in his arms, and saved her from being burnt, but he was himself very much scorched. He delivered her to the care of the women, and it being by this time ascertained that no lives were lost, Milborne and the Comte hastened to convey her to her new lodging. She was at that moment hardly capable of speaking, but she begged to see him in the morning. The gentlemen then separated to take some repose, but not before they had shaken hands in amity.

The next morning Milborne waited upon the widow. " Ah ! my preserver, " cried she, starting up as he entered, and clasping both his hands in hers, " what shall I say to you ? how can I thank you ? how can I ever repay ? " " Repay ! nonsense, take a pinch of snuff, " cried Milborne in a tone of affected gaiety, which ill disguised the emotions the beautiful widow's fervent gratitude had called forth. The reader will believe that time she did not refuse. " Don't you find it excellent, indeed, " cried Milborne. " Yes, excellent, indeed, " replied she, when the fit of sneezing which it occasioned had subsided. " I thought, " said Milborne in a tone of triumph, " that you could be prevailed upon to taste it ; but this is nothing ; I have with me samples of all the different kinds of snuff that are used, and some which I have myself introduced, and had compounded under my own direction ; you shall try them all. "

The widow, perhaps, would rather have been excused from giving this proof of her gratitude ; but what could she deny to her deliverer ? We do not know how far she became a connoisseur in snuff, for in a very few days Milborne found that his *penchant* for it began to be superseded by another *penchant* ; in short, the widow's fine eyes caused certain uneasy

sensations, which even his favourite amusement of snuff-taking could not dissipate. One day while he was sitting with her, he suddenly flew into a fit of abstraction; and his box, which he held in his hand, dropped upon the floor. "How unlucky! you have spilled all your snuff," cried madam Dorval, stooping to pick up the box. "Never mind," says Milborne, gently detaining her hand as she presented it to him; "snuff is a good thing, but it is not a *panacea* for every care." "Indeed!" cried the widow archly; "and pray when did you discover that?" "Not till to-day; I have taken three times my usual quantity, in order to put you out of my heart; but I can't. I see clearly there is only one way to manage that matter satisfactorily. I must either marry you, or run away from you. Now, my dear madam, which shall I do?" "Run away, to be sure," cried the widow; but what signifies what a woman says when her eyes contradict her tongue? Milborne trusted to the former, and he was right; he pressed his suit with ardour: mutual explanation took place. The Englishman was rich, whimsical, but a noble-minded being. The widow was virtuous, well-born, but comparatively poor. No obstacle opposed a union which they mutually desired. In the course of two years after it had taken place, Milborne was the happy father of two lovely children, and the infantine caresses and the attention of his beautiful wife occupied him so completely, that he no longer felt *ennui*, and we are assured that his snuff-box was discarded.

Dress of our Ancestors.

The following curious inquiries into the modes of fashion and dress of our ancestors at different periods, will, we doubt not, prove very entertaining to most of our readers.

Henry VIII.—In the reign of Richard II the peaks or tops of shoes and boots were worn of so enormous a length, that they were tied to the knees. A law was made in the same reign, to limit them to two inches. The dress of the king and the nobles, in the beginning of this reign, was not unlike that worn by the yeomen of the guard at present. This was probably aped by inferior persons. It is recorded, that "Anne Bolen wore yellow mourning for Catharine of Arragon."

Mary.—Much the same kind of dress which was worn by Henry VIII in the former part of his reign, is now worn by the yeomen of the guard. The reign of Mary was the era of ruffs and farthingales, as they were first brought hither from Spain. Howel tells us in his "Letters," that the Spanish word for farthingale literally translated, signifies *cover-infant*, as if it was intended to conceal pregnancy. A blooming virgin in this age seems to have been more solicitous to hide her skin, than a rivalled old woman is at present. The very neck was generally concealed; the arms were covered quite to the wrists; the petticoats were worn long, and the head-gear, or coiffure, close; to which was sometimes fastened a light veil, which fell down behind, as if intended occasionally to conceal even the face. The beard extended and expanded itself more during the short reigns of Edward VI and Mary, than from the conquest to that period.

Elizabeth.—In the reign of Elizabeth, the hair was close on the middle of the head, but suffered to grow on either side. As it is usual in dress, as in other things, to pass from one extreme to another, the large jutting coat became quite out of fashion in this reign, and a coat was worn resembling a waistcoat. The men's ruffs were generally of a moderate size, and the

women's bore a proportion to their farthingales, which were enormous. We are informed, that some beaux had actually introduced long swords and high ruffs, which approached the royal standard. This roused the jealousy of the queen, who appointed officers to break every man's sword, and to clip all ruffs which were beyond a certain length. The breeches, or, to speak more properly, drawers, fell far short of the knees, and the defect was supplied with long hose, the tops of which were fastened under the drawers. William, earl of Pembroke, was the first who wore knit stockings in England, which were introduced in this reign. At this period was worn a hat of a singular form, which resembled a cone, with a broad brim. Philip II, in the former reign, wore one of this description upon his head, with a narrower brim than ordinary, and made at least as grotesque an appearance as his countryman Don Quixote with the barber's bason.

James I.—Henry Vere, the gallant earl of Oxford, was the first nobleman that appeared at court, in the reign of James, with a hat and white feather; which was sometimes worn by the king himself. The long love-lock seems to have been first in fashion among the beaux in this reign, who sometimes stuck flowers in their ears. William, earl of Pembroke, a man far from an effeminate character, is represented with ear-rings. James appears to have left the beard in much the same state as he found it, on his accession to the throne. The cloak, a dress of great antiquity, was more worn in this, than in any of the preceding reigns. It continued to be in fashion after the restoration of Charles II. It is well known that James I used to hunt in a ruff and trowsers. We learn from Sir Thomas Overbury, that yellow stockings were worn by some of the ordinary gentlemen in the country. Silk garters, puffed in a large knot, were worn below the knees, and knots, or roses, in the shoes. Wilson informs us, that the countess of Essex, after her divorce, appeared at court "in the habit of a virgin, with her hair pendant almost to her feet;" the princess Elizabeth, with much more propriety, wore hers in the same manner, when she went to be married to the prince Palatine. The head of the countess of Essex seems to be oppressed with ornaments; and she appears to have exposed more of the bosom than was seen in any former period. The ladies began to indulge a strong passion for foreign laces in the reign of James, which rather increased than abated, in succeeding generations. The ruff and the farthingale still continued to be worn. Yellow starch for ruffs, first invented by the French, and adapted to the sallow complexions of that people, was introduced by Mrs. Turner, a physician's widow, who had a principal hand in poisoning Sir Thomas Overbury. This vain and infamous woman, who went to be hanged in a ruff of that colour, helped to support the fashion, as long as she was able. It began to decline upon her execution. Long coats were worn by boys till they were seven or eight years of age. We are told by Dean Fell, that the famous Dr. Hammond was in long coats when he was sent to Eton school.

Charles I.—In this reign, the hat continued to be worn with much such a sort of crown as that described in the reign of Elizabeth; but the brim was extended to a reasonable breadth. Hats inclining to a cone, a figure very well adapted to the human head, occur in the portraits of this time. The hair was worn low on the forehead, and generally unparted: some wore it very long, others of a moderate length. The king, and consequently many others, wore a love-lock on the left side, which was considerably longer than the rest of the hair. The beard dwindled very

gradually under the two Charles's, till it was reduced to a slender pair of whiskers. It became quite extinct in the reign of James II, as if its fatality had been connected with that of the house of Stuart. The ruff, which of all fantastic modes maintained its possession the longest, was worn, for some time, after the accession of Charles; but it had almost universally given place to the falling band, when Vandyck was in England. Slashed doublets, doublets with slit sleeves, and cloaks, were much in fashion. Trunk breeches, one of the most monstrous singularities of dress ever seen in this, or any other age, were worn in the reigns of James and Charles I. Little flimsy Spanish leather boots and spurs were much worn by gentlemen of fashion. It was usual for the beaux in England and France, to call for their boots, and some think their spurs too, when they were going to a ball, as they very rarely wore the one without the other. Ladies wore their hair low on the forehead, and parted in small ringlets. Many wore it curled like a peruke, and some braided and rounded in a knot, on the top of the crown. They frequently wore strings of pearls in their hair. Ear-rings, necklaces, bracelets, and other jewels, were also much worn. Laced handkerchiefs, resembling the large falling band worn by the men, were in fashion among the ladies. Many ladies, at this period, went with their arms and their bosoms bare. Cowley, in his discourse "of greatness," censures some enormities in the dress of his time, in the following terms: "Is any thing more common than to see our ladies of quality wear such high shoes as they cannot walk in without one to lead them? And a gown as long again as their body, so that they cannot stir to the next room, without a page or two to hold it up?"

Interregnum.—Charles II wore long hair and whiskers, sometimes a large cravat, and, at otehr times, a long falling band, with tassels. His ruffles were large, his doublet short, his boots were also short, with large tops, his hair long, with a lock on the right side much longer than the rest.

Charles II.—The Monmouth, or military cock of the hat, was much worn in this reign, and continued a considerable time in fashion. The periwig, which had been long used in France, was introduced into England soon after the Restoration. The lace neckcloth became in fashion in this, and continued to be worn in the two following reigns. Open sleeves, pantaloons, and shoulder knots, were also worn at this period, which was the era of shoe-buckles; but ordinary people, and such as affected plainness in their garb, continued, for a long time after, to wear strings in their shoes. The ladies hair was curled and frizzled with the nicest art, and they frequently set it off with heart-breakers. Sometimes a string of pearls, or an ornament of ribband, was worn on the head; and in the latter part of this reign, hoods of various kinds were in fashion. Patching and painting the face, than which nothing was more common in France, was also too common among the ladies in England. But, what was much worse, they affected a mean betwixt dress and nakedness; which occasioned the publication of a book, intituled, "A just and seasonable Reprehension of Naked Breasts and Shoulders, with a Preface by R. Baxter." Green stockings were worn by one of the greatest beauties of the English court. If any one would inform himself of the dresses worn by our ancestors, he should make his observations in country churches, in remote parts of the kingdom, where he may see a great variety of modes of ancient standing.

The Bachelor and Married Man.

The pace of a bachelor is sober; he would hardly mend it to get out of a storm, though the storm were to threaten a deluge; but show him a woman who is entitled to the compliment of his hat, and he will shuffle on as if he was walking for a wager. His housekeeper or his laundress he can talk to without reserve, but any other of the sex, whose condition is above a useful dependent, is his terror. A coffee-house is his *sanctum sanctorum* against bright eyes and dazzling complexions; here he lounges out half his days—at home he sits down to his unsocial meal, and when his palate is pleased, he has no other passion to gratify. The felicity of a married man never stands still; it flows perpetual, and strengthens in its passage: it is supplied from various channels; it depends more on others than himself. By a union with the genteelest, most polished, most beautiful part of the creation, his mind is harmonised, his manners softened, his soul animated by the tenderest, liveliest sensations. The house of a married man is his paradise; he never leaves it without regret, never returns to it but with gladness—the friend of his soul, the wife of his bosom, welcomes his approach with susceptibility; joy flushes her cheek—mutual are their transports. Infants climb about his knees, and contend which shall catch the envied kiss of paternal fondness. To the existence of a married man, there is no termination; when death overtakes him, he is only translated from one heaven to another; his glory is immortalized, and his children's children represent him.

Reflections of a Bachelor.

When a father attempts to stint his daughter in her expenditure, or to rule her with an iron hand, if she be prudent, virtuous, and good, he acts unwisely, and will sooner or later have cause to repent him of his imprudence. A young lady of spirit will not brook the insults of a selfish father; she will be as a needle in his side. Can money make a man happy, when he knows that all around him, under his own roof, must feel miserable and destitute? When we pass from this world into eternity, we cannot take a farthing's worth of our property with us; and nine times in ten we leave it to a worthless race, who speedily, by folly and dissipation, scatter it to the four winds of Heaven. A generous man, of liberal views and feelings, goes down to the grave lamented; his memory is held in respectful remembrance by after generations: while a mean and sordid character lives but to be despised, and is no sooner dead than he is forgotten. Money may give a man temporary power as it often obtains for him the obeisance of fawning hypocrites, but when put to base uses, or meanly hoarded up, it will not gain him respect among a high-minded and intelligent population. These are not the "*lamentations of Jeremiah*," but the reflections of a bachelor.

Modesty and Self-Devotion.

Francis I, at the beginning of his reign, returning from Italy, chose to pass through Provence, and the keys of the first town he entered were presented to him on a golden dish by the daughter of one of the principal inhabitants, the handsomest girl in the place. The king gazed upon her for some time, with looks so expressive and so full of royal omnipotence,

that, in great confusion, she immediately retired, and resolved to take shelter in a monastery : but reflecting that the king, if he pleased, could pursue her thither, she lighted some sulphur, and inclined her head over the smoke long enough to spoil her complexion.

Italics.

The characters termed *Italic*, used in printing, were the invention of Aldus Manutius : they are an imitation of manuscript, and, as some say, of the writing of Petrarch in particular.

Enigmas.

1.

When tempests deform the smooth face of the sky,
 All winter neglected and naked I lie ;
 But as soon as approaches the beautiful May,
 When the fields and the meadows and nature look gay,
 'Tis then I step forth, à-la mode, like the fair,
 With my long silken train, and all plaited my hair.
 When thus I'm adorn'd, and drest in my fly,
 O behold ! what a beautiful creature am I !
 Of an object so striking, ye gazers beware ;
 Come not within reach of so fatal a snare.
 For with malice prepense, and a desperate will,
 I'm bent to destroy, and determin'd to kill.

2.

In the whisper of lovers it holds the first place,
 Though it flies from each love, and abandons each grace ;
 In America's war-whoop how loud is its cry !
 Yet from battle its practice is ever to fly ;
 With wealth it can sit on the sofa of ease ;
 Yet with want it disdains not to lie on its knees :
 It leads on the warrior against the foe's charge,
 Though the lance it abhors, and affects not the targe :
 It mounts on the wings of the furious wind,
 Though to storm and to hurricane never inclin'd :
 In the maze of the world you its presence descry,
 For it sits in the wrinkles of Tabitha's eye :
 It lives in the whirlwind of fashion ; fulfils
 Its part in the waltz, yet abandons quadrilles :
 It affecteth the old modes of fashion, and wears
 Its design in a wig, 'stead of natural hairs :
 With the sword yclept dress worn at court, as the *ton* is,
 It cuts a gay dash *comme les beaux* macaronies :
 But sooth 'tis not seen in the great aristocracy,
 Nor eke 'mid its opposite, sturdy democracy :
 It seeks not the king, nor the church, but the law ;
 Hath its strength in the end ; it delights in a *flaw* ;
 But yet in the courts it doth never preside,
 Full sooner 'twould sport on the watery tide :
 From Britain it lies, yet its seat is in Wales ;
 It exists in the world, yet in nature it fails :
 In life it is not, for it has not a breath ;
 Yet it is not extinct, for it is not in death.

POETRY.

Dinners at Night, and Suppers in the Morning.

THE ancients did delight, forsooth,
 To sport in allegoric truth ;
 Apollo, as we long have read since,
 Was god of music, and of med'cines.
 In prose, Apollo is the sun,
 And when he has his course begun,
 The allegory then implies,
 'Tis time for wise men to arise ;
 For ancient sages all commend
 The morning as the Muse's friend ;
 But modern wits are seldom able
 To sift the moral of this fable ;
 But give to sleep's oblivious power
 The treasures of the morning hour,
 And leave reluctant, and with pain,
 With feeble nerve, and muddy brain,
 Their favourite couches late at noon,
 And quit them then perhaps too soon,
 Mistaking by a sunblind sight
 The night for day—and day for night.
 Quitting their healthful guide Apollo,
 What fatal follies do they follow !
 Dinners at night ; and in the morn
 Suppers, served up as if in scorn
 Of Nature's wholesome regulations,
 Both in their viands and potations.
 Besides, Apollo is M. D.
 As all mythologists agree,
 And skill'd in herbs and all their virtues,
 As well as Ayton is, or Curtis.
 No doubt his excellence would stoop
 To dictate a receipt for soup,
 Show as much skill in dressing salad,
 As in composing of a ballad,
 'Twixt health and riot draw a line,
 And teach us how, and when, to dine.
 The stomach, that great organ, soon,
 If overcharg'd, is out of tune.
 Now all these sorrows and diseases
 A man may fly from if he pleases ;
 For rising early will restore
 His powers to what they were before,
 Teach him to dine at nature's call,
 And to sup lightly, if at all ;
 Teach him each morning to preserve
 The active brain, and steady nerve ;
 Provide him with a share of health
 For the pursuit of fame, or wealth ;
 And leave the folly of night dinners
 To fools and dandies, and old sinners !

WEEKLY ALMANACK.

OCTOBER. *Saturday*, 29.—High water, morn. 32 min. p. 3; aft. 47 min. p. 3.—Sun rises 6 min. p. 7, sets 54 min. p. 4.
Sunday, 30.—Twenty-second Sunday after Trinity.—High water, morn. 3 min. p. 4; aft. 22 min. p. 4.—Sun rises 8 min. p. 7, sets 52 min. p. 4.
Monday, 31.—High water, morn. 42 min. p. 4; aft. 2 min. p. 5.—Sun rises 10 min. p. 7, sets 50 min. p. 4.
NOVEMBER. *Tuesday*, 1.—All Saints. This festival is not of very great antiquity: it originated in a gift of the Roman Pantheon, the temple of all the Pagan Deities, made by the emperor Phocas, about A. D. 610, to pope Boniface, who consecrated it, and dedicated it to All Martyrs, and appointed a feast in honour of them.—High water, morn. 22 min. p. 5; aft. 45 min. p. 5.—Sun rises 12 min. p. 7, sets 48 min. p. 4.
Wednesday, 2.—All Souls. In Catholic countries, on the eve and day of All Souls, the churches are hung with black; the tombs are opened; a coffin covered with black, and surrounded with wax lights, is placed in the nave of the church; and in one corner, figures in wood, representing the souls of the deceased, are half-way plunged into the flames.—High water, morn. 9 min. p. 6; aft. 41 min. p. 6.—Sun rises 14 min. p. 7, sets 46 min. p. 4.
Thursday, 3.—Princess Sophia born.—King William landed. The glorious Revolution is commemorated on this day, when the throne of England became vested in the illustrious House of Orange.—Moon last quarter 22 min. p. 6 after.—High water, morn. 3 min. p. 7; aft. 33 min. p. 7.—Sun rises 16 min. p. 7, sets 44 min. p. 4.
Friday, 4.—High water morn. 2 min. p. 8; aft. 35 min. p. 8.—Sun rises 17 min. p. 7, sets 43 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	7 4
New Red Wheat	50	6 5
New White ditto.....	56	7 3
Rye.....	40	4 4
Barley	45	4 6
Pale Malt	68	7 2
Feed Oats	24	2 9
New Pigeon Beans	50	5 4
Boiling Pease	58	6 0
Grey Pease.....	46	5 0
Rapeseed (new) per last 27½ to 28½.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.			Friday.		
	s.	d.	s. d.	s.	d.	s. d.
Beef.....	3	8	5 0	3	8	5 0
Mutton	4	0	5 2	4	4	5 2
Veal	4	0	6 0	4	6	6 4
Pork	3	10	5 6	3	10	5 0
Lamb	0	0	0 0	0	0	0 8

Cattle at Market.

	Mon.	Fri.
Beasts	3,224	736
Sheep and Lambs	19,810	5,570
Pigs	160	180
Calves	230	260

NEWGATE AND LEADENHALL.

Beef .. 2s. 8d. to 4s. 0d.	Veal 5s. 0d. to 6s. 6d.
Mutton 3 4 .. 4 8	Pork 4 0 .. 6 0
Lamb.. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset..... 60s. to 64s.	York .. 56s. to 62s.
Cambridge.. 60 .. 62	

Irish.

New Carlow. 0s. to 10s.	Belfast 0s. to 10s.
Waterford .. 100 .. 102	Cork.. 102 .. 103
Newry..... 0 0 .. 0	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloster 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 60 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate

BACON, per Cwt.

	s.	d.
New Belfast middles	62	to 64
New Waterford sides	61	.. 66

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine.....	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys.....	5	0	to 0	0
Ware	4	0	.. 6	0
Middlings	2	6	.. 3	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 7s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Liddell's Main.....	36	0
Percy East	37	0
Townley.....	37	0
Wylam	37	0
Walls End, Newmarsh.....	41	0
Adair's Main	37	6
Cowper	36	0
Dean's Primrose.....	36	6
Beaumont.....	36	6
Killingworth	40	6

Sunderland.

Wall's End, Lambton	44	0
Eden Main.....	40	0
Hedworth	39	0

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Odours, Cosmetics, and Depilatories.

It is needless to expatiate upon the utility of odours in correcting all acquired unwholesomeness of the air in our dwellings, or rather in correcting the effects of that unwholesomeness. To understand the principles of action in this case, may be of some import. Wholesome air is that which affords the due stimulus to the lungs, and to the blood; unwholesome air, generally speaking, is that which, although not possessing qualities absolutely noxious, is yet destitute of the proper quantity of oxygen required by the system, in the proportion of about seventeen parts in an hundred of atmospheric air. Air which is hurtful to the constitution, from want of due stimulus, may be thoroughly corrected by the use of artificial odours. It will happen sometimes, however, that, even in our wardrobes most carefully kept, clothes long laid up will acquire a very unpleasant smell. To counteract this, perfumes may be used; but the readiest method is to neutralize or destroy it, which may at once be done, by placing pieces of new-burnt charcoal amongst the clothes, when the whole of the unpleasant fumes or odour will be absorbed in a day or two. Charcoal is also a very useful tooth powder; but although extremely efficacious when used alone, it may, perhaps, be more actively employed along with the following ingredients: Take half a drachm of tartar of vitriol, same quantity of myrrh, also of dragon's blood: to these add one drachm of gum-lac, and four grains of ambergrise, with two grains of musk, and fine powdered charcoal equal to the whole. Beat them into a fine powder, and keep in a phial close stopped. To use it, take a fine linen cloth, wetted, on the end of your finger; dip it in the powder, and apply it well once a day for a fortnight; after which twice a week will be sufficient to preserve the beauty of the teeth, and to correct any unpleasant savour from the breath even where there is a carious tooth. To hasten the effect, it may be expedient to chew the Florentine onion root; and to use a gargle of the Peruvian bark, or of fennel water, to which a small

quantity of alum water and essence of lemons may be added. But these are only necessary where a rapid, though but temporary effect may be required.

Amongst the various cosmetics recommended, there are none, perhaps, that seem more harmless than those which profess to give a fine curl to the hair. Now, to assert that the application of any liquid will of itself give a permanent or temporary curl, is absurd in the extreme; but it is very true that the application of a weak soap ley, or a solution of caustic potash, will render the hair more susceptible of adopting the artificial curl given by putting it in papers. But let it be remembered, that this effect is only produced by a complete alteration of the organic structure, superinducing a slow but certain destruction of the hair itself. This may not be immediately observed, either in youth or advanced life: in the former case, indeed, the loss is easily renewed, as if the hair had been merely cut; but in age there is no renewal: if the hair be destroyed, baldness must ensue. Equally destructive are the various liquid dyes so loudly boasted of by quacks for colouring the hair: some of them, indeed, do produce the effect proposed, especially the black dyes; but these latter are most injurious, as their basis consists always of nitrate of silver, or lunar caustic when in a dry state, the colour from which certainly is indelible as long as the hair lasts; but surely no person who is aware of the effect of the caustic on warts, or on the skin, can for a moment suppose that its operation on the hair can be less destructive.

If we wish, then, to *save our hair*, we must *save our money* first, by abstaining from the whole list of those puffed recipes that stare us in the face in every newspaper, and in almost every shop window! Equally destructive are the advertised depilatories, the general basis of which is yellow orpiment, a certain poison if taken inwardly. It is true that the *Turks*, with whom bald heads are in fashion, and also the *Chinese*, do use this as an unguent, to save the trouble of frequent shaving; but those cosmetics, which may be harmless on the head of a robust Janizary, or a Bashaw of three tails, or a fat Mandarin, do not necessarily become fit adjuncts for the toilette of a British belle! As a point, then, of domestic economy, we recommend the disuse of all these quackeries. Those who are very anxious to restore hair, when ill health or the rapid approach of age has removed it, may try the stimulating power of onions, rubbed frequently on the part requiring it. In some instances this application has restored the tone of the skin, and assisted the capillary vessels in sending forth new hair; but it is not infallible. Should it succeed, however, the growth of those new hairs may be assisted by the oil of myrtle-berries, the repute of which, perhaps, is greater than its real efficacy. Or, especially where hair falls off in consequence of illness, it may be useful to try an unguent of burdock-juice, drawn from the roots, and to which alcohol and honey must be added—the whole in equal proportions. These applications are cheap and harmless, even where they do no good.

Inoculation of Infants.

Before a child is six weeks old, he should be inoculated, as a safeguard against infection, to which he will be liable by every delay; and it is criminal in parents to subject their offspring to such a disease as the cruel and loathsome natural small-pox. We therefore intreat you who are parents to inquire of those on whose judgment you can most depend, and you will find, that of the children who are inoculated, not one in five hundred lose

their sight or life. How different with the natural small-pox. Suppose you have three or four young creatures in a small house, and cannot give each a separate bed, how dreadful must be their state. Two under the same bed-clothes, with their bodies full of sores, torturing each other by the least movement, and struggling with a violent fever at least fourteen days. What night watching, what fatigue and anxiety must you undergo! All business neglected; and more money laid out for the illness of one child, than would have paid for the inoculating twenty. How many weeks these sad circumstances may continue must be uncertain; but if your children sicken one after another, months may pass in this dreary way. Some of your family perhaps deprived of sight—some laid in the cold earth, and you will for ever upbraid yourself for the helplessness or premature death occasioned by reluctance to expend a few shillings. Nor will your purse be saved. Sickness and interment are more costly than a doctor's bill; and the maintenance of a blind child, will be more expensive than the inoculation of a whole parish; but, above all, let us intreat you to consider the crime of bringing so much distress upon your children. If you saw a quantity of boiling water scattered over them, would you not think yourself a barbarian to let them take their chance without stirring a step for their rescue? Yet the misfortune of a severe scald is trifling, compared to the tormenting pain and inflammation that attend the most favourable natural small-pox. Can you endure to load your conscience with the guilt of omitting to use the means so easily accomplished for saving the sight or lives of your little ones, who are too young and ignorant to secure themselves from danger? Some of you have religious scruples, as if it could be tempting Providence to take the benefit of a discovery that has preserved thousands from blindness, and ten thousands from death; yet the very persons who urge this objection have no scruple in going to see their neighbours in the most dangerous fever, though they can be of no service, and by disturbing the patient, will aggravate his disease. Is it not a far more daring and culpable tempting of Providence, and a disregard to the welfare of your household, to expose them to a contagion which they may take again and again, than to inoculate each child with a mild disorder, that assuredly guards against the most fatal and excruciating sufferings? If all children were inoculated, the small-pox would be banished from the known world, and ye who fail to take advantage of the means afforded by Supreme Goodness for extirpating a malady that has been a scourge to the human race, have not only to answer for the consequences to your own offspring, but for the lives of all who perish, by continuing the infection among us.

Substitute for Coffee.

Rye, prepared agreeably to the following directions, will be found a wholesome and economical substitute for coffee: It must first be well cleaned, and boiled till it becomes soft, care being taken that it does not burst, and then put to dry in the sun or in an oven, and afterwards burnt and ground like coffee. To use it, take as much water as it is wished to have cups of coffee, and boil and strain it, adding a third of real coffee, and the whole will resemble pure coffee from the Indies, and not require so much sugar as the common sort.

COOKERY.

An Onion Omelette.—Fry two or three sliced onions in butter till they are quite done, add two yolks of eggs, and a little chopped parsley; make two small omelettes without salt, put the onions and a few fillets of anchovies upon them, and roll them lengthways; have some pieces of bread cut like toast, and fried in butter; cut the omelettes according to the size of the bread, and place them thereon; pour a little melted butter over, and strew them with bread-crumbs and rasped Parmesan cheese; give them a good colour in the oven, or with a salamander; serve what sauce you please.—*French Method*: The eggs should be beaten with a spoon, white and yolk together; and a small quantity of parsley and young onions, minced, should be stirred among the butter, before it is poured into the frying-pan.—*Another Omelette*: The eggs being beaten, are to be seasoned with salt and pepper, and then fried in butter made boiling hot; when done, the gravy is to be poured on, and the whole stewed with chives and parsley shred small; when one side is fried enough, it is to be turned on the other.

Wiggs.—Put half a pint of warm milk to three quarters of a pound of fine flour; mix in it two or three spoonsful of light yeast. Cover it up, and set it before the fire an hour, in order to make it rise. Work into it four ounces each, of sugar and butter; make it into cakes, or wiggs, with as little flour as possible, and a few caraway-seeds, and bake them quick.

Saffron Cakes.—Take a quartern of fine flour, a pound and a half of butter, three ounces of caraway-seeds, six eggs well beaten, a quarter of an ounce of well-beaten cloves and mace, a little pounded cinnamon, one pound of sugar, a little rose-water and saffron, a pint and a half of yeast, and a quart of milk. Mix them thus: first boil the milk and butter, then skim off the butter, and mix it with the flour and a little of the milk. Stir the yeast into the rest, and strain it; mix it with the flour, put in the eggs and spice, rose-water, tincture of saffron, sugar, and eggs. Beat it all well up, and bake it in a hoop or pan well buttered. Send it to a quick oven, and an hour and a half will do it.

Ginger Cakes without Butter.—Take one pound of sugar, a quarter of a pound of ginger, a pint of water, two pounds of flour, and eight caps of orange peel. Pound and sift the ginger, and add a pint of water; boil it five minutes, then let it stand till cold. Pound the preserved orange-peel, and pass it through a hair sieve; put the flour on a pasteboard, make a wall, and put in the orange-peel and ginger with the boiled water; mix this up to a paste, and roll it out; prick the cakes before baking them.

Rice Cakes.—Beat the yolks of fifteen eggs for nearly half an hour, with a whisk, mix well with them ten ounces of fine sifted loaf sugar, put in half a pound of ground rice, a little orange-water or brandy, and the rinds of two lemons grated; then add the whites of seven eggs well beaten, and stir the whole together for a quarter of an hour. Put them into a hoop, and set them in a quick oven for half an hour, when they will be properly done.

Lemon Cakes.—Take one pound of sugar, three quarters of a pound of flour, fourteen eggs, two table-spoonsful of rose-water, the raspings and juice of four lemons; when the yolks are well beat up and separated, add the powder sugar, the lemon raspings, the juice and the rose-water; beat

them well together in a pan with a round bottom, till it becomes quite light, for half an hour. Put the paste to the whites previously well whisked about, and mix it very light. When well mixed, sift in the flour, and knead it in with the paste, as light as possible; form the biscuits, and bake them in small oval tins, with six sheets of paper under them, in a moderate heat. Butter the tins well, or it will prove difficult to take out the biscuits, which will be exceedingly nice if well made. Ice them previous to baking, but very lightly and even.

Banbury Cakes.—Take a pound of dough made for white bread, roll it out, and put bits of butter upon the same as for puff paste, till a pound of the same has been worked in; roll it out very thin, then cut it into bits of an oval size, according as the cakes are wanted. Mix some moist sugar with a little brandy, sufficient to wet it; then mix some clean-washed currants with the former, put a little upon each bit of paste, close them up, and put the side that is closed next the tin they are to be baked upon. Lay them separate, and bake them moderately, and afterwards, when taken out, sift sugar over them. Some candied peel may be added, or a few drops of the essence of lemon.

Almond Cakes.—Take six ounces of sweet almonds, half a pound of powdered sugar, seven eggs, six ounces of flour, and the raspings of four lemons. Pound the almonds very fine, with whole eggs; add the sugar and lemon raspings, and mix them well together in the mortar. Take it out, put it in a basin, and stir it with the yolks of eggs, till it is as white as a sponge paste; beat up the whites of the eggs to a strong snow, mix them very light with the paste, then take the flour and mix it as light as possible; on this the goodness of the paste principally depends, as it is impossible to make a good cake with a heavy paste; butter the mould and bake in a slack oven for an hour, with ten sheets of paper under it, and one on the top.

Plain Gingerbread.—Mix three pounds of flour with four ounces of moist sugar, half an ounce of powdered ginger, and one pound and a quarter of warm treacle; melt half a pound of fresh butter in it; put it to the flour, and make it a paste; then form it into nuts or cakes, or bake it in one cake.

USEFUL RECEIPTS, &c.

To wash and stain Tiffanies.—Let the hems of the tiffanies be at first only a little soaped; then having a lather of soap, put them into it hot, and wash them very gently, for fear they should be crumpled; and when they are clean, rinse them in warm water, in which a little gum-arabic has been dissolved, keeping them from the air as much as possible; then add a lump of starch, wet the tiffanies with a soft linen rag, and fold them up in a clean cloth, pressing them till they are near dry; after which, put them near the fire, and finish the drying over brimstone; then shape them properly, by gently ironing them.

To dip Rusty Black Silks.—If it requires to be red dyed, boil logwood; and in half an hour, put in the silk, and let it simmer half an hour. Take it out, and dissolve a little blue vitriol and green copperas, cool the copper, let it simmer half an hour, then dry it over a stick in the air. If not red dyed, pin it out, and rinse it in spring water, in which half a tea-spoonful of oil of vitriol has been put. Work it about five minutes, rinse it in cold water, and finish it by pinning and rubbing it with gum water.

To prepare an improved Bleaching Liquor.—This is effected by a dissolution in water of the oxygenated muriates of calcareous earth, barytes, strontites, or magnesia. The earth should be prepared in the dry way, by bringing them in a solid form, in powder, or in paste, in contact with the oxygenated muriatic acid gas. So prepared, dissolve them in water, and apply them to the substances required to be bleached. By this mode, colours may be removed from linen, cotton, and vegetable and animal substances.

To bleach Silk.—Take a solution of caustic soda, so weak as to make only a fourth of a degree, at most, of the areometer for salts, and fill with it the boiler of the apparatus for bleaching with steam. Charge the frames with skeins of raw silk, and place them in the apparatus till it is full; then close the door, and make the solution boil. Having continued the ebullition for twelve hours, slacken the fire, and open the door of the apparatus. The heat of the steam, which is always above 250 deg., will have been sufficient to free the silk from the gum, and to scour it. Wash the skeins in warm water; and, having wrung them, place them again on the frames in the apparatus, to undergo a second boiling. Then wash them several times in water, and immerse them in water somewhat soapy, to give them a little softness. Notwithstanding the whiteness which silk acquires by these different operations, it must be carried to a higher degree of splendor by exposing it to the action of sulphurous acid gas, in a close chamber, or by immersing it in sulphurous acid.

To wash Chintz.—Take two pounds of rice, and boil it in two gallons of water till soft; then pour the whole into a tub; let it stand till about the warmth in general used for coloured linens; then put the chintz in, and use the rice instead of soap; wash it in this till the dirt appears to be out; then boil the same quantity as above, but strain the rice from the water, and mix it in warm clear water. Wash in this till quite clean; afterwards rinse it in the water which the rice has been boiled in, and this will answer the end of starch, and no dew will affect it. If a gown, it must be taken to pieces, and when dried, be careful to hang it as smooth as possible; after it is dry, rub it with a sleek stone, but use no iron.

To wash fine Lace or Linen.—Take a gallon of furze blossoms, and burn them to ashes; then boil them in six quarts of soft water; this, when fine, use in washing with the suds, as occasion requires, and the linen, &c. will not only be exceedingly white, but it is done with half the soap, and little trouble.

To take out Writing.—When recently written, ink may be completely removed by the oxymuriatic acid (concentrated and in solution). The paper is to be washed over repeatedly with the acid; but it will be necessary afterwards to wash it with lime water, for the purpose of neutralizing any acid that may be left on the paper, and which would considerably weaken it. If the ink has been long written, it will have undergone such a change as to prevent the preceding process acting. It ought, therefore, to be washed with liver of sulphur (sulphuret of ammonia) before the oxymuriatic acid is applied. It may be washed with a hair pencil.

To restore Hangings, Carpets, Chairs, &c.—Beat the dust out of them as clean as possible; then rub them over with a dry brush, and make a good lather of Castile soap, and rub them well over with a hard brush; then take clean water, and with it wash off the froth; make a water with alum, and wash them over with it, and when dry, most of the colours will

be restored in a short time; and those that are yet too faint, must be touched up with a pencil dipped in suitable colours: it may be run all over in the same manner with water colours, mixed well with gum-water, and it will look at a distance like new.

MEDICINE.

Remedy for Hoarseness.—One drachm of the fresh-scraped root of horseradish, infused with four ounces of water in a close vessel for two hours, and made into a syrup with double its weight of sugar, is an approved receipt for removing hoarseness. A tea-spoonful of this has been often suddenly effectual.

Electuary of Senna.—Take of senna, 8 ozs.; coriander seeds, 4 ozs.; liquorice, 3 ozs.; figs, 1 lb.; pulp of tamarinds, cassia, fistula, and prunes, of each $\frac{1}{2}$ lb.; double refined sugar, $2\frac{1}{2}$ lbs. Powder the senna with the coriander seeds, and sift out 10 ozs. of the mixed powder; boil the remainder with the figs and liquorice, in 4 lbs. of water, to one half: express, and strain the liquor, which is then to be evaporated to the weight of about $1\frac{1}{2}$ lb.; dissolve the sugar in it; add this syrup, by degrees, to the pulps; and, lastly, mix in the powder. This electuary is a very convenient laxative, and has long been in common use among practitioners. Taken to the size of a nutmeg, or more, as occasion may require, it is an excellent laxative for costive habits.

Aloetic Pills.—Take of socotrine aloes, powdered, 1 oz.; extract of gentian, $\frac{1}{2}$ oz.; oil of caraway seeds, 2 scruples; syrup of ginger, as much as is sufficient. Beat them together. The dose is about 10 grains.

Compound Aloetic Pills.—Take of hepatic aloes, 1 oz.; ginger root, in powder, 1 drachm; soap, $\frac{1}{2}$ oz.; essence of peppermint, $\frac{1}{2}$ drachm. Powder the aloes with the ginger, then add the soap and the oil, so as to form an intimate mixture. This is an excellent purgative for costive habits, in the dose of from 5 to 10 grains.

Electuary for the Piles.—Take of the electuary of senna, $1\frac{1}{2}$ oz.; washed flowers of sulphur, 4 drachms; vitriolic kali, in powder, 1 drachm; syrup of roses, as much as is sufficient. Make into an electuary, of which take the size of a nutmeg, going to bed, as may be required. This is an excellent remedy for persons who have the piles, or are subject to their return.

To cure Warts.—Rub them well three or four times a day with lemon juice, and they will very soon diminish in size, and wear away.

HUSBANDRY, RURAL ECONOMY, &c.

To cultivate Hemp.

The Soil.—The soils most suited to the culture of this plant are those of the deep, black, putrid, vegetable kind, that are low, and rather inclined to moisture, and those of the deep, mellow, loamy, or sandy descriptions. The quantity of produce is generally much greater on the former than on the latter; but it is said to be greatly inferior in quality. It may, how-

ever, be grown with success on lands of a less rich and fertile kind, by proper care and attention in their culture and preparation.

To prepare the Ground.—In order to render the ground proper for the reception of the crop, it should be reduced into a fine mellow state of mould, and be perfectly cleared from weeds, by repeated ploughing. When it succeeds grain crops, the work is mostly accomplished by three ploughings, and as many harrowings; the first being given immediately after the preceding crop is removed, the second early in the spring, and the last, or seed earth, just before the seed is to be put in. In the last ploughing, well rotted manure, in the proportion of 15 or 20, or good compost, in the quantity of 25 or 33 horse-cart loads, should be turned into the land; as without this it is seldom that good crops can be produced. The surface of the ground being left perfectly flat, and as free from furrows as possible; as by these means the moisture is more effectually retained, and the growth of the plants more fully promoted.

Quantity of Seed, &c.—It is of much importance in the cultivation of hemp crops, that the seed be new, and of a good quality, which may in some measure be known by its feeling heavy in the hand, and being of a bright shining colour. The proportion of seed that is most commonly employed, is from two to three bushels, according to the quality of the land; but as the crops are greatly injured by the plants standing too closely together, two bushels, or two and a half, may be a more advantageous quantity. As the hemp plant is extremely tender in its early growth, care should be taken not to put the seed into the ground at so early a period, as that it may be liable to be injured by the effects of frost; nor to protract the sowing to so late a season, as that the quality of the produce may be affected. The best season, on the drier sorts of land, in the southern districts, is, as soon as possible after the frosts are over in April, and, on the same descriptions of soil, in the more northern ones, towards the close of the same month, or early in the ensuing one.

Method of Sowing.—The most general method of putting crops of this sort into the soil is the broadcast, the seed being dispersed over the surface of the land in as even a manner as possible, and afterwards covered in by means of a very light harrowing. In many cases, however, especially where the crops are to stand for seed, the drill method in rows, at small distances, might be had recourse to with advantage; as, in this way the early growth of the plants would be more effectually promoted, and the land be kept in a more clear and perfect state of mould, which are circumstances of importance in such crops. In whatever method the seed is put in, care must constantly be taken to keep the birds from it for sometime afterwards. This sort of crop is frequently cultivated on the same piece of ground for a great number of years, without any other kind of intervening; but, in such cases, manure must be applied with almost every crop, in pretty large proportions, to prevent the exhaustion that must otherwise take place. It may be sown after most sorts of grain crops, especially where the land possesses sufficient fertility, and is in a proper state of tillage.

After-culture.—As hemp, from its tall growth and thick foliage, soon covers the surface of the land, and prevents the rising of weeds, little attention is necessary after the seed has been put into the ground, especially where the broad-cast method of sowing is practised; but, when put in by the drill machine, a hoeing or two may be had recourse to with advantage in the early growth of the crop. In the culture of this plant, it is par-

ticularly necessary, that the same piece of land contains both male and female, or what is sometimes denominated simple hemp. The latter kind contains the seed. When the crop is ripe (which is known by its becoming of a whitish yellow colour, and a few of the leaves beginning to drop from the stems; this happens commonly about 13 or 14 weeks from the period of its being sown, according as the season may be dry or wet, the first sort being mostly ripe some weeks before the latter), the next operation is that of taking it from the ground, which is effected by pulling it up by the roots, in small parcels at a time, by the hand, taking care to shake off the mould well from them before the handsful are laid down. In some districts, the whole crop is pulled together, without any distinction being made between the different kinds of hemp; while, in others, it is the practice to separate and pull them at different times, according to their ripeness. The latter is obviously the better practice; as by pulling a large proportion of the crop before it is in a proper state of maturity, the quantity of produce must not only be considerably lessened, but its quality greatly injured, by being rendered less durable. After being thus pulled, it is tied up in small parcels, or what are sometimes provincially termed baits. Where crops of this kind are intended for seeding, they should be suffered to stand till the seed becomes in a perfect state of maturity, which is easily known by the appearance of it on inspection. The stems are then pulled and bound up, as in the other case, the bundles being set up in the same manner as grain, until the seed becomes so dry and firm as to shed freely. It is then either immediately thrashed out upon large cloths for the purpose, in the field, or taken home to have the operation afterwards performed.

Process of Grassing Hemp.—The hemp, as soon as pulled, is tied up in small bundles, frequently at both ends. It is then conveyed to pits, or ponds of stagnant water, about six or eight feet in depth, such as have a clayed soil being in general preferred, and deposited in beds, according to their size and depth; the small bundles being laid both in a straight direction and crosswise of each other, so as to bind perfectly together; the whole being loaded with timber, or other materials, so as to keep the beds of hemp just below the surface of the water. It is not usual to water more than four or five times in the same pit, till it has been filled with water. Where the ponds are not sufficiently large to contain the whole of the produce at once, it is the practice to pull the hemp only as it can be admitted into them, it being thought disadvantageous to leave the hemp upon the ground, after being pulled. It is left in these pits four, five, or six days, or even more, according to the warmth of the season, and the judgment of the operator, on his examining whether the hempy material readily separates from the reed or stem; and then taken up and conveyed to a pasture field, which is clean and even, the bundles being loosened, and spread out thinly, stem by stem, turning it every second or third day, especially in damp weather, to prevent its being injured by worms, or other insects. It should remain in this situation for two, three, four, or more weeks, according to circumstances, and be then collected together when in a perfectly dry state, tied up into large bundles, and placed in some secure building, until an opportunity is afforded for breaking it, in order to separate the hemp. By this means the process of grassing is not only shortened, but the more expensive ones of breaking, scutching, and bleaching the yarn, rendered less violent and troublesome. After the hemp has been removed from the field, it is in a state to be broken and swingled, operations that are most performed by

common labourers, by means of machinery for the purpose, the produce being tied up in stones. The refuse, collected in the latter processes, is denominated sheaves, and is in some districts employed for the purposes of fuel. After having undergone these different operations, it is ready for the purposes of the manufacturer.

To prevent the Ravages of Mice in Corn Stacks.

The following simple remedy against the depredations of mice in corn stacks, has been recommended for its undoubted efficacy. Sprinkle from four to six bushels of dry white sand upon the roof of the stack before the thatch is put on. The sand is no detriment to the corn, and stacks thus dressed, have remained without injury. So very effective is the remedy, that nests of dead young mice have been found where the sand has been used, but not a live mouse could be seen.

To clear Barns and Hot-houses from Mites and Weevils.

The following method is practised in Germany, for granaries infested with mites and weevils. Let the walls and rafters, above and below, of such granaries be covered completely with quicklime, slaked in water, in which trefoil, wormwood, and hyssop, have been boiled. This composition should be applied as hot as possible. A farmer who had the granaries empty in June last, collected quantities of the largest sized ants in sacks, and scattered them about the places infested with weevils. The ants immediately fell upon and devoured them all.

To prune Orchard-Trees.

The object in pruning young trees, is to form a proper head. The shoots may be pruned in proportion to their lengths, cutting clean away such as cross one another, and fanning the tree out towards the extremities on all sides; thereby keeping it equally poised, and fit to resist the effects of high winds. When it is wished to throw a young tree into a bearing state, which should not be thought of, however, sooner than the third or fourth year after planting, the leading branches should be very little shortened, and the lower or side branches not at all, nor should the knife be used, unless to cut out such shoots as cross one another. The season for pruning orchards is generally winter, or early in spring. A weak tree ought to be pruned directly at the fall of the leaf. To prune in autumn strengthens a plant, and will bring the blossom-buds more forward; to cut the wood late in spring tends to check a plant, and is one of the remedies for excessive luxuriance.

To cure the Measles in Swine.

It sometimes happens, though seldom, that swine have the measles; while they are in this state, their flesh is very unwholesome food. This disorder is not easily discovered while the animal is alive, and can only be known by its not thriving or fattening as the others. After the animal is killed and cut up, its fat is full of little kernels, about the size of the roe or eggs of a salmon. When this is the case, put into the food of each hog, once or twice a week, as much crude pounded antimony as will lie on a shilling. This is very proper for any feeding swine, even though they have no disorder. A small quantity of the flour of brimstone, also, may

be given among their food when they are not thriving, which will be found of great service to them. But the best method of preventing disorders in swine, is to keep their sties perfectly clean and dry, and to allow them air, exercise, and plenty of clean straw.

Rupture in Swine.

Where a number of swine are bred, it will frequently happen that some of the pigs will have what is called a "rupture," *i. e.* a hole broken in the rim of the belly, where part of the guts comes out, and lodges betwixt the rim of the belly and the skin, having an appearance similar to a swelling in the testicles. The male pigs are more liable to this disorder than the females. It is cured by the following means: Geld the pig affected, and cause it to be held up with its head downwards; flay back the skin from the swollen place, and from the situation in which the pig is held, the guts will naturally return to their proper place. Sew up the hole with a needle, which must have a square point, and also a bend in it, as the disease often happens between the hinder legs, where a straight needle cannot be used. After this is done, replace the skin that was flayed back, and sew it up, when the operation is finished. The pig should not have much food for a few days after the operation, until the wound begins to heal.

VARIETIES.

The Naturalist's Calendar for November.

THE gloominess of the weather in this month is proverbial: "a love of nature is the refuge. He who grapples with March, and has the smiling eyes upon him of June and August, need have no fear of November." Dr. Johnson has devoted the 12th Number of his 'Idler' to this subject; and although we are not disposed entirely to deny the influence of the weather on the mind, we think that his observations are calculated to do much good with the majority of persons.

"Our dispositions (he says) too frequently change with the colour of the sky; and when we find ourselves cheerful and good-natured, we naturally pay our acknowledgments to the powers of sunshine; or, if we sink into dulness and peevishness, look round the horizon for an excuse, and charge our discontent upon an easterly wind or a cloudy day.

"Surely nothing is more reproachful to a being endowed with reason, than to resign its powers to the influence of the air, and live in dependence on the weather and the wind for the only blessings which nature has put into our power, tranquillity and benevolence. To look up to the sky for the nutriment of our bodies, is the condition of nature; to call upon the sun for peace and gaiety, deprecate the clouds, lest sorrow should overwhelm us, is the cowardice of idleness and idolatry of folly.

"Yet, even in this age of inquiry and knowledge, when superstition is driven away, and omens and prodigies have lost their terrors, we find this folly countenanced by frequent examples. Those that laugh at the porten-

tous glare of a comet, and hear a crow with equal tranquillity from the right or left, will yet talk of times and situations proper for intellectual performances, will imagine the fancy exalted by vernal breezes, and the reason invigorated by a bright calm.

"If men who have given up themselves to fanciful credulity would confine their conceits to their own minds, they might regulate their lives by the barometer, with inconvenience only to themselves; but to fill the world with accounts of intellects subject to ebb and flow, of one genius that awakened in the spring, and another that ripened in the autumn, of one mind expanded in the summer, and of another concentrated in the winter, is no less dangerous than to tell children of bugbears and goblins. Fear will find every house haunted; and idleness will wait for ever for the moment of illumination.

"This distinction of seasons is produced only by imagination operating on luxury. To temperance every day is bright, and every hour is propitious to diligence. He that shall resolutely excite his faculties, or exert his virtues will soon make himself superior to the seasons, and may set at defiance the morning mist and the evening damp, the blasts of the east and the clouds of the south.

"It was the boast of the Stoic philosophy, to make man unshaken by calamity, and unelated by success; incorruptible by pleasure, and invulnerable by pain: these are heights of wisdom which none ever attained, and to which few can aspire; but there are lower degrees of constancy necessary to common virtue; and every man, however he may distrust himself in the extremes of good or evil, might at least struggle against the tyranny of the climate, and refuse to enslave his virtue or his reason to the most variable of all variations, the changes of the weather."

Violent storms of wind are not uncommon in November; the partial injury which they occasion is amply compensated by the benefits derived from them, in purifying the atmosphere.

A cursory Survey of Natural History.

(Continued from p. 207.)

INSECTS.

The insect tribes have been reckoned by some among the more imperfectly formed of Nature's works; but in this most numerous class of animated beings, where shall we find a single instance in which this is made to appear? In all that prodigious variety that exist betwixt the scorpion and the mite, we certainly behold in the structure of insects abundant evidence of the most exquisite skill; and if by means of the microscope we extend our researches downwards through that minute order of beings, till we arrive at those invisible animalcules which are computed to be twenty-seven millions of times smaller than the mite, the same evidences of wisdom and design present themselves in every degradation, and all idea of imperfection cease. It is not at all surprising, then, that such an accurate researcher into nature's works as the excellent Mr. Boyle should observe, "that his wonders dwelt not so much on nature's clocks as her watches." In several kinds of these creatures, invisible before to mortal eyes, it is not only easy to discover by means of a good magnifier, the external appearance of their mouths, their horns, their trunks, and other members, but the very motion of their heart and lungs! Now, as it has been remarked, as these little

animals are discovered to be organized bodies, how fine and subtle must be the several parts that compose them? How difficult to conceive the extreme minuteness of the muscles necessary to the motion of the heart, the glands for the secretion of the fluids, the stomach and bowels for the digestion of the food, the fineness of the tubes, nerves, arteries, veins, and, above all, of the blood, the lymph, and animal spirits which must be infinitely more so than any of these!

The beauty and symmetry of some of those minute objects so viewed, are surprising indeed. What a metamorphosis do they seem to undergo under the magic-working glass? Creatures that before seemed small and despicable, now "appear the pride of nature, wherein she has bestowed more nice and delicate art, and displayed more profusely the rich embroidery and elegant beauties and garniture of colours than in any of the larger species of animals." Even the dust that adheres to the butterfly's wing, and to which it owes the beautiful tints and variegated hues which adorn it, is said to be an innumerable collection of extremely small feathers, as perfect in the structure and symmetry of the arrangement as they are beautiful in the colouring. But this is not all; the very circumstances adduced as marks of imperfection in the insect tribes, viz. their being enabled to live for some time after being deprived of those organs necessary to life in the higher ranks, and their amazing numbers, ought rather to be considered as arguments to the contrary. The former is no doubt essentially necessary to the preservation of a species exposed to so many casualties as those in particular who live on blood, and cannot, therefore, partake of a meal without giving their enemies notice of their presence; and the latter to prevent the extinction of a short-lived race, which come into existence at a time when there are so many open mouths ready to devour them.

Without these two characteristic distinctions of the insect tribes, although they may be deemed imperfections by the more imperfect powers of short-sighted mortals, it is probable that long ere now some of those exquisite pieces of nature's workmanship must have disappeared from the creation, and for want of those connecting links the whole beautiful fabric of the universe must have fallen to decay; for trifling as some of those minute or imperceptible objects may appear, the language of philosophy is,

" ———— Each crawling insect holds a rank
Important in the plan of Him who framed
This scale of beings; holds a rank, which lost,
Would break the chain, and leave a gap
That Nature's self would rue."

Instead therefore of having the presumption to stigmatise, in the most remote degree, this particular order of the creatures of the Almighty as affording evidences of imperfection, let us rather, from similar considerations, adopt the words of the more judicious Swammerdam: "After an attentive examination," says he, "of the nature and anatomy of the smallest as well as the largest animals, I cannot help allowing the least an equal, or perhaps a superior degree of dignity. If while we dissect with care the larger animals, we are filled with wonder at the elegant disposition of their parts, to what a height is our astonishment raised, when we discover all these parts arranged in the least, in the same regular manner." We will sum up the dispute in the words of another naturalist: "Of this dispute it is only necessary to observe, that the wisdom of the Creator is so conspicuous in all his works, and such surprising art is discovered in the mechanism of

the body of every creature, that it is very difficult, if not impossible, to say where it is most, and where it is least to be observed."

It is impossible in the compass of a few pages to do any thing like justice to a subject which can never be sufficiently investigated. We would, however, consistent with our general plan, notice a few facts and striking peculiarities in this mysterious and numerous order of beings by which it is most distinguished from the others, and in which it will be sufficiently evident that insects are also the children of the same common Parent, whose wisdom and goodness are so conspicuous in his other works.

In the head of an insect no organisation of the brain is said to be discovered; but the want of this is abundantly made up by that medullary thread which communicates the vital principle to the other parts of their bodies, and endows them with that tenacity of life, which, as has been already observed, is so useful to the species. Neither are they apparently furnished with the usual organs of smelling and hearing; but whether the olfactory nerves communicate with the feelers, and the auricular organs are situated in the antennæ, as Mr. Barbutt supposes, or not, there can be no doubt, from the readiness of wasps, flies, &c. to betake themselves to their wings, and fly to dainties at a distance, and the alertness of bees in sallying out to the relief of a brother in distress, when he alarms them by his noise outside the hive, that insects are not deficient in the senses of seeing and hearing, wherever the organs may be situated. The manner of respiration is different in insects from other animals; they breathe through pores placed in the sides of their bodies, and this also fits them for that remarkable peculiarity of living in separate parts. In the composition of insects no bones are made use of; but this defect is supplied in some by a membranous or muscular skin, and in others by a crustaceous or horny covering. Their eyes are fixed, and they have no eyebrows; but to prevent them from injury, the latter want is supplied by the external tunic of their eyes being hard and transparent, and to remedy the former some insects have four, some six, others eight, while the number of lenses in some of those who have only two, is amazing indeed.

The eyes of insects are admirably adapted for seeing minute objects nigh at hand; but from the smallness and convexity of their lenses, it is apparent that they can neither see far nor take in the larger objects, and to remedy any inconvenience that might arise from this, may have been the principal reason why nature has furnished them with those projecting horns or feelers with which they seem to grope as they advance. Insects are also distinguished by the number of their legs and wings; of the latter most insects have four wings, while no other species of animals have more than two; and although the greater part have six legs, others, as mites and spiders, have eight, and some ten, fourteen, sixteen, and even a great many more. The palpi are those little instruments fixed to the mouth of some insects, which seem to be intended to serve the purpose of arms, for they employ them to bring food to their mouths, and keep it steady when eating. Some insects are furnished with stings for defence, or to assist them in procuring their food, others with a tube for injecting their eggs into the most convenient situations for hatching; and the greater part of winged insects have a proboscis or trunk, which although not so large, is as wonderfully contrived as that of the elephant, and serves the purposes of a mouth, a nose, and a windpipe!

The degree of strength and agility which many of the insect tribe possess is amazing. A flea will draw a chain one hundred times heavier than itself; and the velocity of a mite, in proportion to its size, is said to outstrip that

of a racehorse ! With regard to sex, there is one thing very remarkable in this order, viz. that the bees, the wasps, and ants furnish an example of a species that belong to neither sex ; and so are called neuters ; these, however, are not without their uses ; and the affection they evince for the helpless little creatures left to their care, might serve as a lesson to those who are intrusted with the tender charge of infants not their own.

The last thing we shall mention in this general survey of the insect tribes, is the wonderful transformation many of them undergo in the different stages of an egg, a grub or worm, a chrysalis, till they arrive at their most perfect or fly state ; in each of which changes not only their form and structure, but their very nature and appetite undergo a complete revolution. Take for example yonder butterfly, which in gaudy attire, and with a sprightly air, roves and flutters in quest of its balmy juices from flower to flower : how wonderful the change from that dead and inanimate state in which its beauties lately lay concealed, or from the grovelling reptile which on the cabbage-leaf partook voraciously of its coarser fare, nor evinced any relish for other dainties !

In regard to some peculiarities of a few of the different species of insects, we would briefly observe, that in the mouth of the guat we have an admirable specimen of the instrument necessary for such a blood-thirsty animal ; the nails or crochets of the horse-fly, as well as its tenacity of life, evince that it is apt to be disturbed in its banquets. The legs of the locust and of the grasshopper at once show their propensity to leaping. The bee, in danger of being robbed of its precious stores, is armed with its well known weapon. The female wasp is larger and stronger than the male, to enable her to survive the rigour of winter ; and the strong hairy legs of the ant are no less well contrived to assist her in the indefatigable labours of the hill, than the two claws with which they are armed are for the purpose of climbing.

How surprising the instinct by which those little creatures are taught uniformly to deposit their eggs on such animal or vegetable substances, as furnish a proper and plentiful supply of food for the worms or caterpillars, as soon as they are hatched. That those who pass into the chrysalis or inactive state, select the most proper situations and modes of concealment ; and that others, whose only metamorphosis consists in the addition of wings, surround themselves while undergoing the change by an envelope of spume or froth proceeding from their body.

(To be continued.)

The Governess.

Amidst the various duties which society has a right to claim, and amongst the many obligations which nature calls upon us to fulfil, few, it is presumed, can produce greater interest in the mind, than the sketch we are about to lay before our readers.

Scylurus the Scythian, says a respectable historian, had fourscore sons, whom he took pains to educate in love and harmony ; and, in order to convince them of the necessity of adhering to each other, he took a bundle of javelins, and desired them to try and break them. The young men in vain exerted their force ; the combined javelins resisted all their strength, and they returned the bundle into the hands of their father, declaring the task to be impracticable. The old man instantly untied the string, presented a javelin to each of his children, and beheld it shiver to pieces.

without exertion. "From this bundle of javelins," said the venerable Scylurus, "you may all derive an instructive lesson: whilst they were combined, they resisted your strength, but, when once separated, they were easily destroyed; whilst you remain in love and harmony, you will be invulnerable to all the attacks of the world, but if your interests are divided, you will be easily overcome."

The observations of Scylurus may be generally applied; for, where families are united in the bonds of affection, they are prepared to withstand every assault; and though envy or malevolence may slightly wound them, the balm of friendship provides a cure. In expatiating upon the advantages which result from unanimity, we shall slightly touch upon the miserable situation of those who have never felt its power, and, by drawing a comparison between the two situations, enforce the practice of this amiable virtue.

The interesting and affecting history of Joseph, as pathetically described in the sacred writings, proves the distresses which may be naturally expected to result from want of tenderness; and the subsequent misfortunes which were attached to his wicked brethren, were probably a punishment inflicted for that crime. A family united in the bonds of affection, becomes, in a certain degree, indifferent to the rest of mankind, their happiness is derived from their own social circle, and in that centres all their bliss. The shafts of adversity fly without their barb, and misfortune finds a certain solace in their amity. The sorrow that is divided, loses half its power, whilst the happiness that is shared, increases by participation. If these advantages are allowed to result from cherishing soft and tender sentiments, how weak and impolitic must that mind be, which deprives itself of such endearing gratifications, and, instead of creating an interest in the bosom of its family, seeks for friendship and happiness in an interested world! Born of the same parents, educated in the same principles, and fostered with the same maternal care, how astonishing is it to see children of one family devoid of tenderness and destitute of affection! yet how gratifying is the sight even to an uninterested beholder, of a family dwelling in love and unity!

Emily Fitzhenry was the only daughter of a gentleman of large fortune, whose affection for this child of his hopes and expectations greatly exceeded that which he felt for the rest of his offspring. She lost her mother during her infancy, and received her education from the hands of a private governess, who, perceiving the excess of Mr. Fitzhenry's affection, seldom contradicted the inclination of her charge. Nature had been bountiful of her favours to this child, and to her person, at once lovely and attractive, was united a mind which indulgence could not taint. Her fondness for her father was tender and refined, and her affection for her brothers animated and sincere. Whenever they wished to receive an indulgence from their father, Emily was the source from whence it was to flow; and though they could not help observing her superior influence, they neither repined at nor envied the pre-eminence.

George Fitzhenry was remarkably volatile, and entered with such avidity into the gaieties of youth, that his father's indignation was aroused by his conduct; and finding that neither threats nor remonstrances could prevail, he at length resolved to disinherit him, and give that fortune which as an elder son he had reason to expect, to the darling object of his love and tenderness. A lawyer and friend were summoned to his presence, and the fatal will was instantly executed; George was left only two hundred a year, whilst Emily was to possess eighty thousand pounds. Rumour, at length, circulated the tale, and Emily was made acquainted with her

brother's misfortunes. Shocked at hearing this proof of resentment, and agonized at the idea of injuring her brother, she instantly flew into her father's study, and throwing herself upon her knees before him, besought him not to draw down vengeance on his child. "What can this mean, my beloved Emily?" said the astonished father, whilst he pressed her with fondness to his bosom: "what can occasion this unusual perturbation? and how can I have injured or wounded my child?"—"Oh!" exclaimed the amiable generous girl, "let me not rob you of the affection of your son, let me not deprive my brother of a father! He is young, volatile, gay, and thoughtless; but I know his heart to be free from vice; take back the estate then, I conjure you, and do not let me appear as a traitor to my brother!"

"My generous Emily! my amiable child!" was all the agitated parent was capable of uttering; but, recovering from his surprise in a few moments, he thanked her for having restored him to his reason. "Resentment," said he, "had subdued nature; but you, my Emily, have restored her tender impulse. George must know to whom he is indebted for the restoration to my favour, that he may value your affection according to its desert." This amiable proof of sisterly affection, and this striking instance of disinterested regard, we shall now contrast with a different character; and whilst the amiable conduct of Emily Fitzhenry will long be remembered with admiration and applause, the contracted disposition of Eliza Jackson will justly create universal detestation.

Within a short distance of one of the largest sea-ports in England lived a gentleman of the name of Jackson, whose extensive knowledge in mercantile affairs rendered his success in the practice equal to his most sanguine expectations, and enabled him to vie with the first nobility in the kingdom in point of appearance, equipage, and expense. As money was the source whence his greatness flowed, it was the object on which his happiness was placed; and even his children were taught to appreciate the merit of their connexions according to the weight and solidity of their purses. Eliza, the elder of this hopeful family, from her infancy displayed so much of her father's temper, that she soon became the chief object of his tenderness; and by the early proofs she displayed of sordid selfishness, perverted his affection from the other children. To a mind only anxious to indulge its own gratifications, was united a temper unamiable and self-tormenting; and instead of conciliating the affections of her family, she was universally hated and abhorred by them. To her sisters she was imperious, to her brothers overbearing; and though none of the children were truly amiable, yet, in comparison with the heroine of this little history, they really might be considered as drawing near perfection. Mr. Jackson's partiality for his elder child made him guilty of great injustice towards his younger ones; and instead of making an equal distribution of his property, he left the bulk of it to her, who was incapable of enjoying it. The rest of the family, exasperated by this circumstance, accused Eliza of having fraudulently obtained their portions; and so inveterate was the hatred which they felt towards her, that they resolved to attempt depriving her of the fortune. Lawyers of eminence were immediately employed, who encouraged the hopes they uniformly entertained; for, as their claim was founded upon pretence of a forged will, there was reason to believe the property would be refunded. Years passed away in lawsuits and litigations; and whilst this unhappy woman was defending her property, she found her peace and quiet totally destroyed. Her temper, which had always been fretful and discontented, became insupportable to herself and all her connexions; and before the affair was finally adjusted,

grief and anxiety brought her to the grave. The fortune which had so long been an object of contention, she unforgivingly left to different charities; but, upon examining the will of her deceased father, it was found to devolve to the youngest children. The enormous expenses which had been incurred, greatly reduced this source of dissension; and when it was divided into five shares, it did not repay either the trouble or the anxiety; and the observations of Scylurus on the bundle of javelins were strongly exemplified in this disunited, and therefore miserable family.

Ancient Price of Labour.

In the year 1352, 25 Edward III, wages paid to haymakers was but 1*d.* a day. A mower of meadows, 3*d.* per day, or 5*d.* an acre. Reapers of corn, in the first week of August, 2*d.*, in the second, 3*d.* per day, and so on till the end of August, without meat, drink, or other allowance, finding their own tools. For threshing a quarter of wheat or rye, 2½*d.*; a quarter of barley, beans, peas, and oats, 1½*d.* A master carpenter 3*d.* a day, other carpenters, 2*d.* per day. A master mason 4*d.* per day, other masons 3*d.* a day, and their servants 1½*d.* per day. Tilers 3*d.* and their *knaves* 1½*d.* Thatchers 3*d.* per day, their *knaves* 1½*d.* Plasterers, and other workers of mud walls, and their *knaves* in the like manner, without meat or drink, and this from Easter to Michaelmas; and from that time less, according to the direction of the justices.

By the 34th of Edward III, 1361, chief masters of carpenters and masons 4*d.* a day, and the others 3*d.* or 2*d.*, as they were worth.

By the 13th Richard II, 1389, the wages of a bailiff of husbandry 18*s.* 4*d.* per year, and his clothing once a year at most; the master hind, 10*s.*; the carter, 10*s.*; shepherd, 10*s.*; oxherd, 6*s.* 8*d.*; cowherd, 6*s.* 8*d.*; swineherd, 6*s.*; a woman labourer, 6*s.*; a day labourer, 6*s.*; a driver of plough, 7*s.* From this time up to the time of 23rd Henry VI, the price of labour was fixed by the justices by proclamation. In 1445, 23rd Henry VI, the wages of a bailiff of husbandry was 23*s.* 4*d.* per annum, and clothing of the price of 5*s.* with meat and drink; chief hind, carter, or shepherd, 20*s.*; clothing 4*s.*; common servant of husbandry, 15*s.*; clothing, 3*s.* 4*d.*; woman servant, 10*s.*, clothing, 4*s.*; infant, under fourteen years, 6*s.*; clothing 3*s.* Freemason or master carpenter, 4*d.* per day; without meat or drink, 5½*d.* Master tiler or slater, mason or mean carpenter, and other artificers concerned in building, 3*d.* a day; without meat and drink, 4½*d.*; every other labourer, 2*d.* a day; without meat and drink, 3½*d.*; after Michaelmas to abate in proportion. In time of harvest, a mower 4*d.* a day; without meat and drink, 6*d.*; reaper or carter, 3*d.* a day, without meat and drink, 5*d.*; woman labourer, and other labourers, 2*d.* a day, without meat and drink, 4½*d.* per day.

By the 11th Henry VII, 1496, there was a like rate of wages, only with a little advance; as, for instance, a freemason, master carpenter, rough mason, bricklayer, master-tiler, plumber, glazier, carver, joiner, was allowed from Easter to Michaelmas to take 6*d.* a day, without meat and drink, 4*d.*; from Michaelmas to Easter to abate a 1*d.* A master having under him six men, was allowed 1*d.* a day extra.

By the 6th of Henry VIII., 1515, the wages of shipwrights were fixed as follows: a master ship carpenter taking the charge of the work, having men under him, 5*d.* a day in the summer season, with meat and drink; other ship-carpenter, called a hewer, 4*d.*; an able clincher, 3*d.*; holder, 2*d.*; master calker, 4*d.*; a mean calker, 3*d.*; a day labourer by the tide, 4*d.*

The Influence of Women.

Mrs. Hannah More, a writer of considerable celebrity, has declared, that among the talents, for the application of which women are peculiarly accountable, there is one, the importance of which they cannot rate too highly, and that is influence; for the general state of civilized society has a considerable dependence upon their prevailing habits and opinions.

To women mankind are indebted for their very first impressions. The seeds of virtue or of vice are generally deposited in the infant heart by the mother, the nurse, or the female attendant; and when their fruits are knitting, at the approach to manhood, they may be blighted or mellowed by the female glance; for men are well aware, that their reputation is promoted by the favourable opinion of the other sex, and at every stage of life we may easily discover, that the opinion of a virtuous female commands, at least, a very respectful consideration.

Although women have generally been the victims of injustice, yet in some parts of the world they have received the homage which was their due; the arts have frequently been called in as auxiliaries in the celebration of their virtues, and authors of the first respectability have done justice to their merits.

Plutarch mentions an instance in which the women of a besieged city made its warriors blush, because of its dishonourable surrender; and others who seeing their relations fly before the enemy, secured the city gates, and compelled the recrcants to turn in search of death or victory. During a civil war in Gaul, the women having thrown themselves between the contending armies, and effected a reconciliation, were afterwards honoured by admission to the public deliberations, and appointed arbitrators between the neighbouring states.

During one of the Punic wars, the Carthaginian ladies cut off their hair to make bow-strings for the archers. At Rome, the husband received honour for his wounds in the estimation of his wife, at whose feet he deposited the spoils which he had taken from the enemy. In a single day Hortensia gave an example of eloquence to her own sex, courage to the men, and humanity to tyrants.

Amongst the Jews we find Judith successfully reproving the desponding chieftains of Berbulin; a mother encouraging the last of her tortured children to be faithful unto death, and a group of pious women surrounding a Saviour's cross, when every man, except the beloved disciple, had deserted.

In all ages and countries, the women have been more zealous than the men in making proselytes to their religious tenets. At communion you may generally observe four women for one of the other sex. They were women who first carried the Christian religion successfully to thrones, making their very charms subservient to the extension of the gospel. This was particularly the case in France, England, Poland, Prussia, Hungary, Bohemia, Lithuania, Germany, Bavaria, and other places.

In the fourth century, St. Jerome was the zealous panegyrist of the female sex. His very style was softened and conformable to the gentleness of his subject, when he treated of Marcella, Paulina, Eustochium, and other Roman ladies, who had embraced the greatest austerities of the Christian religion, and diligently applied themselves to the study of the Hebrew language, that they might the better understand the writings of the Jewish legislator.

Mrs. Moore expresses an anxious hope, that in a country where her sex enjoys the advantages of a liberal education, reasonable legislation, pure religion, and all the endearing satisfaction of equal, virtuous, and social intercourse, women will not content themselves with polishing, when they are armed with powers to reform man; with captivating for a day, when they may be successfully labouring for eternity. She has endeavoured to excite in them a spirit of generous enterprise, for the correction of public morals, and fanning the religious flame which has lately become so languid. She forcibly dwells upon the important advantages resulting from the united exertions of beauty, virtue, rank, and talents, in the indulgence of a patriotism which is at once both firm and perfectly consistent with all the delicacy of her sex.

Female Beauty and Ornament.

The ladies in Japan gild their teeth, and those of the Indies paint them red. The pearl of teeth must be dyed black to be beautiful in Guzurat. In Greenland the ladies colour their faces with blue and yellow. However fresh the complexion of a Muscovite may be, she would think herself very ugly if she was not plastered over with paint. The Chinese must have their feet as diminutive as those of the she goats, and to render them thus, their youth is passed in tortures. In ancient Persia an aquiline nose was often thought worthy of the crown; and if there was any competition between two princes, the people generally went by this criterion of majesty. In some countries the mothers break the noses of their children; and others press the head between two boards that it may become square. The modern Persians have a strong aversion to red hair; the Turks, on the contrary, are warm admirers of it. The female Hottentot receives from the hand of her lover, not silks, nor wreaths of flowers, but warm guts and reeking tripe, to dress herself with enviable ornaments.

In China small round eyes are liked, and the girls are continually plucking their eyebrows that they may be thin and long. The Turkish women dip a gold brush in the tincture of a black drug, which they pass over their eye-brows. It is too visible by day, but looks shining by night; they tinge their nails with a rose colour. An African beauty must have small eyes, thick lips, a large flat nose, and a skin beautifully black. The emperor of Monomotapa would not change his amiable negroes for the most brilliant European beauty.

An ornament for the nose appears to us perfectly unnecessary. The Peruvians, however, think otherwise; and they hang on it a weighty ring, the thickness of which is proportioned by the rank of their husbands. The custom of boring it, as our ladies do their ears, is very common in several nations. Through the perforation are hung various materials—gold, stones, a single and sometimes a great number of gold rings.

The female head-dress is carried in some countries to singular extravagance. The Chinese fair carries on her head the figure of a certain bird. This bird is composed of copper or of gold, according to the quality of the person, the wings of which spread out, fall over the front of the head-dress, and conceal the temples. The tail long and open, forms a beautiful tuft of feathers. The beak covers the top of the nose; the neck is fastened to the body of the artificial animal by a spring, that it may the more freely play and tremble at the slightest motion.

The extravagance of the Myauleses is far more ridiculous than the above.

They carry on their heads a slight board, rather longer than a foot, and about six inches broad; with this they cover their hair, and seal it with wax. They cannot lie down, nor lean, without keeping the neck straight, and the country being very woody, it is not uncommon to find them with their head-dress entangled in the trees. Whenever they comb their hair, they pass an hour by the fire in melting the wax; but this combing is performed only once or twice a year.

The inhabitants of the land of Natal wear caps or bonnets, from six to ten inches high, composed of the fat of oxen. They then gradually anoint the head with a purer grease, which, mixing with the hair, fastens these bonnets for their lives.

Prophecies for 1826.

In the course of the following year a number of ladies will catch cold for want of clothing; while others will carry their whole wardrobe on their back, and yet be starved to death.

A number of shops and houses will be broken open, and a deal of valuable property stolen; after which it will be discovered that there was a remissness in the fastening of doors and shutters.

Several young ladies, of good property, will fall violently in love with young men of no property or expectations; dreadful disappointments will consequently ensue on both sides.

Several coaches will be overturned, and passengers severely hurt; the consequence will be, they will obtain damages.

A great many lectures and sermons will be preached, and unattended to.

Novel reading will be all the rage, and young misses will rise early and go to bed late, to read love tales.

It will be the fashion for ladies to wear no pockets, and from circumstances, some gentlemen may not require any.

Several duels will occur, when the parties will miss fire, it being their original intention not to hurt each other.

Great preparations will be made for travelling excursions, but little pains taken to prepare for that journey from whence no traveller returns.

Several affectionate epistles will this year be read in the court of London and Westminster, being strong symptoms of "breach of promise."

Several infants will take leave of their minority, become knowing ones, play a high game of speculation, and be taken in—perhaps at Whitecross or the Fleet!

In the long vacation several fashionables will return to town, from the country, where they have been rusticated to avoid the morning visits of those troublesome intruders, the Messrs. Doe and Roe.

Some dealers and chapmen will come under the notice of the Lord Chancellor, as bankrupts, when their friends will discover that they ought not to have given dinners and feasts to which they were invited, and partook.

Satire.

Dean Swift says, that satire is a sort of glass, wherein beholders generally discover every body's face but their own; which is the chief reason for that kind reception it meets with in the world, and that so very few are offended with it.

Female Society.

At no time of life! (says Lord Bacon) should a man give up the thought of enjoying the society of women: in youth they are our mistresses—at a riper age, our companions—in old age, our nurses—and in all ages, our friends.

Charades and Experiments.

ANSWERS TO ENIGMAS IN OUR LAST.

1. Fishing-Rod—2. The letter W.

CHARADE.

Inscribed in many a learned page,
In mystic character and sage,
Long time my *first* has stood;
And though its golden age be past,
In wooden walls it still may last,
Till closed in flesh and blood.

My *second* is a glorious prize,
For all who love their wond'ring eyes
With curious sights to pamper;
But should you chance this sight to meet,
All *improviso* in the street,
Oh! how 'twould make you scamper.

My *whole* 's a sort of wand'ring throne
To woman limited alone,
The Salic law reversing;
But when th' imaginary queen
Begins to act the novel scene,
Her royal part rehearsing,
Up starts the old usurper, man,
And she jogs after as she can.

EXPERIMENTS.

Pleasing and singular Experiments with Glass Tubes.—A most remarkable phenomenon is produced in glass tubes, placed in certain circumstances. When these are laid before a fire in a horizontal position, having their extremities properly supported, they acquire a rotatory motion round their axis, and also a progressive motion towards the fire, even when their supports are declining from the fire, so that the tubes will move a little way upwards to the fire. When the progressive motion of the tubes towards the fire is stopped by any obstacle, their rotation still continues. When the tubes are placed in a nearly upright posture, leaning to the right hand, the motion will be from east to west; but, if they lean to the left hand, the motion will be from west to east; and the nearer they are placed to the upright posture, the less will the motion be either way. If the tube is placed horizontally on a glass plane, the fragment for instance of coach-window glass, instead of moving towards the fire, it will move from it, and about its axis in a contrary direction to what it had done before; nay, it will recede from the fire, and move a little upwards when the plane inclines towards the fire. These experiments succeed best with tubes from about 20 to 22 inches long, which have in each end a pretty strong pin fixed in cork for their axis. The causes of these phenomena have not been discovered.

P O E T R Y.

Retrospection.

WHEN pensive Memory ling'ring strays,
Mid scenes where hope illusive smil'd,
And o'er the grave of other days
Sheds the sad drops of joy beguil'd,

With tearful eye, their morn she views,
As clust'ring roses gaily dawn ;
Sees too, alas ! that rosy hues
Are fleeting as the dawning morn.

And past their evenings flatt'ring dream,
That future hours in bliss array'd ;
Gone as the meteor's fragile beam,
Delusive as a meteor's aid.

For, see where Time, with icy hand,
Hath strewn each flow'ret Hope had wreath'd ;
On Lethe's shore, oblivion's strand,
'They lie, of every charm bereav'd.

Yet, though reflection wakes the sigh,
And mingling tears responsive flow ;
Still dear on Memory's wing to fly,
And trace past scenes of joy or woe ;

And feel the soft, the pensive charm,
'That lights the Muse's sacred fire ;
When borne from earth on Fancy's arm,
The rapt soul strikes the poet's lyre.

R. F.

The Language of Love.

There's a language that's mute, there's a silence that speaks,
'There is something that cannot be told ;
There are words that can only be read on the cheeks,
And thoughts but the eyes can unfold.

There's a look so expressive, so timid, so kind,
So conscious, so quick to impart ;
Though dumb, in an instant it speaks out the mind,
And strikes in an instant the heart.

This eloquent silence, this converse of soul,
In vain we attempt to suppress ;
More prompt it appears from the wish to control,
More apt the fond truth to express.

And oh, the delights in the features that shine,
The raptures the bosom that melt ;
When, blest with each other, this converse divine
Is mutually spoken and felt.

* * * *

WEEKLY ALMANACK.

NOVEMBER. Saturday, 5.—Gunpowder Plot. This day is kept to commemorate the diabolical attempt of the Papists to blow up the Parliament House.—High water, morn. 8 min. p. 9; aft. 42 min. p. 9.—Sun rises 19 min. p. 7, sets 41 min. p. 4.

Sunday, 6.—Twenty-third Sunday after Trinity.—Saint Leonard: this saint was a French nobleman of great reputation in the court of Clovis I. Several miraculous stories are told of him by the monks, not worth relating. He died about the year 559, and is considered by prisoners as their guardian saint.—High water, morn. 16 min. p. 10; aft. 50 min. p. 10.—Sun rises 21 min. p. 7, sets 39 min. p. 4.

Monday, 7.—Mich. Term. beg.—High water, morn. 24 min. p. 11; aft. 55 min. p. 11.—Sun rises 22 min. p. 7, sets 38 min. p. 4.

Tuesday, 8.—Princess Aug. Soph. born.—High water, aft. 27 min. p. 12.—Sun rises 24 min. p. 7, sets 36 min. p. 4.

Wednesday, 9.—Lord Mayor's Day.—High water, morn. 58 min. p. 12; aft. 29 min. p. 1.—Sun rises 26 min. p. 7, sets 34 min. p. 4.

Thursday, 10.—New Moon 14 min. p. 9.—High water, morn. 2; aft. 30 min. p. 2.—Sun rises 27 min. p. 7, sets 33 min. p. 4.

Friday, 11.—St. Martin: this saint was a native of Hungary, and for some time followed the life of a soldier; but afterwards took orders, and was made Bishop of Tours, in France: he died about the year 397, much lamented, and highly esteemed for his virtues.—High water morn. 52 min. p. 2; aft. 15 min. p. 3.—Sun rises 29 min. p. 7, sets 31 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	60	to 74
New Red Wheat	50	.. 65
New White ditto	56	.. 73
Rye	40	.. 44
Barley	45	.. 47
Pale Malt	68	.. 72
Feed Oats	24	.. 29
New Pigeon Beans	50	.. 54
Boiling Pease	58	.. 60
Grey Pease	46	.. 51
Rapeseed (new) per last 27l. to 28l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5	0	3
Mutton	4	0 .. 5	2	4
Veal	4	4 .. 6	0	4
Pork	3	10 .. 5	6	3
Lamb	0	0 .. 0	0	0

Cattle at Market.

	Mon.	Fri.
Beasts	3,274	1,000
Sheep and Lambs	19,810	5,720
Pigs	100	180
Calves	230	220

NEWGATE AND LEADENHALL.

Beef .. 3s. 8d. to 1s. 10d.	Veal 4s. 8d. to 5s. 8d.
Mutton 4 0 .. 5 2	Pork 4 0 .. 6 0
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	60s. to 64s.	York .. 5Cs. to 62s.
Cambridge ..	60 .. 62	

Irish.

New Carlow. 108s. to 110s.	Belfast 0s. to 0s.
Waterford .. 0 .. 105	Cork .. 104 .. 106
Newry	0 .. 0
	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate

BACON, per Cwt.

	s.	d.
New Belfast middles	68	to 0
New Waterford sides	74	.. 0

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	0	to 0	0
Ware	4	0	.. 6	0
Middlings	2	6	.. 3	0

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

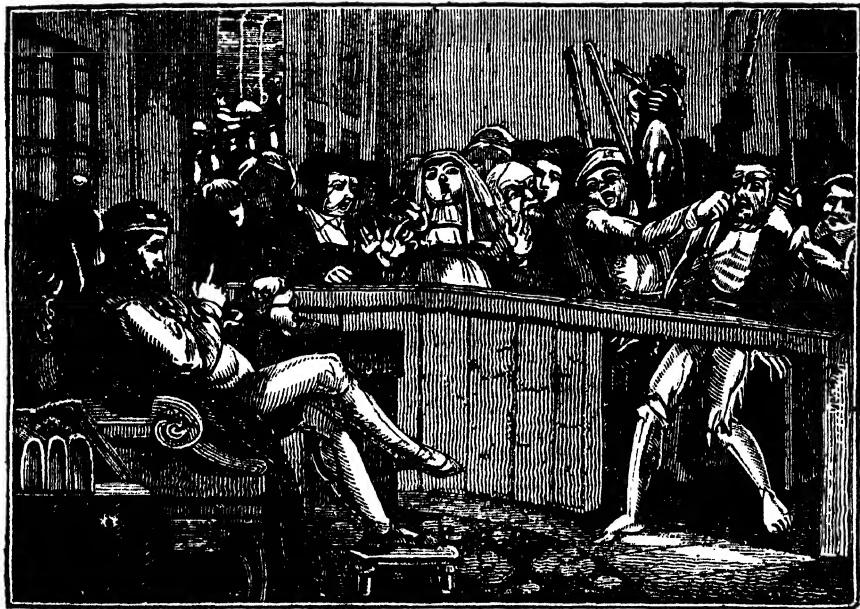
COAL EXCHANGE.

Newcastle.

	s.	d.
Adair's	38	6
Burdon	41	0
Heaton	42	6
Hebburn Main	43	0
Holywell	39	6
Killingworth	42	3
Ord's Redhugh	36	0
Pelaw	37	3
Percy East	37	6
Pontop Windsor	35	0

Sunderland.

Eden Main	41	6
Fawcett Main	40	0
Harraton	37	0



And then the justice
In fair round belly, with good capon lin'd,
With eyes severe, and beard of formal cut,
Full of wise saws and modern instances,
And so he plays his part.

[N^o 6.]

The sixth age shifts
Into the lean and slipper'd pantaloon,
With spectacles on 's nose, and pouch on 's side;
His youthful hose well sav'd, a world too wide
For his shrunk shank; and his big manly voice,
Turning again toward childish treble, pipes,
And whistles in his sound.

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

On the Management of Children.

WHAT can be of greater importance to parents than the treatment and instruction of children, and most of all of their own children, over whom they are enabled to exercise unlimited control, and to whom they must be, for many years of their existence, almost every thing upon earth! That children are born with various dispositions, or the germs of such dispositions, is undoubtedly true; but it is also true that, by due management, these may be so changed and meliorated by the attention of a parent, or by other proper circumstances, that not only little blemishes may be smoothed away, but even those things which more offensively distinguish the child may, by proper discipline, become the characteristic ornaments of the man; on the treatment which the child receives from his parents, during the infantine stage of his life, depends much of the misery or of the happiness which he may experience throughout his future life; and it should never be forgotten, that the temper of a child is formed in the early days of infancy.

If, on the one hand, every little sally of passion and impatience be immediately and properly controlled; if those things which are admissible are regularly permitted, and those which are improper are as regularly withheld, the wily little creature will soon learn to distinguish that which is allowed from that which is prohibited. But a melancholy reverse will be found, if, on the other hand, no consistency is observed in his management: if at one time the slightest indulgence is refused, and at another the most extravagant and even injurious cravings are satisfied, just as the caprice of the parent may induce him to gratify his ill humour by thwarting another; or to amuse his moments of ennui by playing with his child as a monkey, and exciting it to those acts of mischief and audacity, for which, in the next moment, it may suffer a severe correction. The effects of such capriciousness are most serious: continually undergoing either disappointment or punishment; or engaged in extorting gratifica-

tions which he often triumphs at having gained by an artful display of passion, his time passes on, until at last the poor child frequently manifests ill-nature sufficient to render him odious to all around him, and acquires pride and meanness sufficient to render him the little hated tyrant of his playfellows and inferiors. No one will for a moment contend that such education (we wish our readers to consider that by education, we here mean the whole concourse of circumstances which form the human character) is not erroneous. But you may ask, when children do wrong, are they not to be corrected? We reply, most certainly; correct them, *i. e.* direct them right, and prevent their doing wrong; and take especial care that your correction be indeed correct, for these young reasoners are as expert as ourselves in detecting fallacies; and, most of all, take care that capriciousness does not make a part of your moral process; but punishment for having done wrong will do them harm, and this in proportion to the frequency with which it is inflicted; for punishment (bodily or mental pain) will be invariably and as much as possible avoided; and the fears of such pain will make them both liars and hypocrites. Children should be, above all things, taught candour and the undisguised declaration of their feelings: but whilst they are operated upon by the apprehension of pain, such candour and undisguised declaration of their feelings will be prevented; their chief business under such circumstances will be, the practice of deceit: of preventing you from becoming acquainted with the errors which they have committed. No child will be candid without kindness; and it will be difficult to persuade any child, that, in putting him to bodily or mental agony, you have his happiness at heart: those who remember, as we do, some of the well-meant, though mistaken harshnesses of a father, will more fully understand these observations.

While we argue against punishment, improper indulgence is not less carefully to be guarded against; but it not unfrequently happens that these opposites are exemplified in the same parental characters, than which it is scarcely possible to conceive means more effectual to form a human being in an erroneous mould.

The necessity of proper moral culture can scarcely be too much insisted upon; but there is another view in the management of children which is important, namely, that of their food, unlimited indulgence in which is a source whence a multitude of diseases arise, and against which indulgence an affectionate mother cannot be too much on her guard; on this subject she is very liable to err; it will require her utmost firmness and resolution to withstand the impressive and asking importunity of a darling on which, perhaps, all her hopes are centered; but, nevertheless, her reason and her judgment must not, in this case, be suffered to slumber.

The foundation of various evils is often laid in the first months of the child's life, by repeatedly distending its stomach with the various mixtures employed as substitutes for that food which nature has prepared for it, and of which it never suffers a deprivation without danger of the most distressful consequences. To you who are mothers, we would say, let no consideration on earth, but ill health, tempt you to give up the sacred charge of suckling your own children. When, unhappily, the child is obliged to submit to this cruel privation, the privation of its mother's breast, the food which is substituted should be simple, and approaching, as nearly as possible, to the mother's milk. Goats' milk, asses' milk, and cows' milk, are, probably, the best substitutes; these should be given freshly drawn from the animal, slightly warm, and unmixed with vegetable substances, and in frequent but moderate quantities.

As the child advances in age, still must it be remembered, that its health

will depend on the simplicity of its diet. The variety in its chief meal should never extend beyond two dishes; the one consisting of vegetables dressed in the most simple mode, or of fruits dressed in the form of puddings: baked pastry is always, however, to be avoided; and the other of animal food, dressed as plainly as possible. Pickles and spices are wholly inadmissible. We cannot take our leave of this subject without observing, that in many cases of infantine diseases, when there is manifest debility, want of appetite, &c., beef-tea offers a powerful remedy, and should by the anxious parent never be forgotten.

Hints on Carving.

Ceremony does not in any thing more commonly and completely triumph over comfort, than in the administration of "the honours of the table." Those who serve out the loaves and fishes, seldom seem to understand, that he fills that situation best, who fills the plates of the greatest number of guests in the least portion of time. To effect this, fill the plates and send them round, instead of asking each individual if they choose soup, fish, &c. or what particular part they prefer, for as they cannot be all choosers, you will thus escape making any invidious distinctions. A dexterous carver (especially if he be possessed with that determined enemy to ceremony and sauce, a keen appetite), will help half a dozen people in half the time one of your would-be-thought polite folks wastes in making civil faces, &c. to a single guest. It would save a great deal of time, &c. if poultry, especially large turkeys and geese, were sent to table ready cut up. Fish that is fried, should be previously divided into such portions as are fit to help at table. A prudent carver will cut fair, and observe an equitable distribution on the dainties he is serving out; and regulate his helps, by the proportion which his dish bears to the number he has to divide it amongst, taking into this reckoning the quantum of appetite the several guests are presumed to possess. The guest who wishes to ensure a hearty welcome, and frequent invitation to the board of hospitality, instead of unblushingly demanding of the fair hostess that the prime "tit bit" of every dish be put on his plate, must receive (if not with pleasure, or even content) with the liveliest expressions of thankfulness whatever is presented to him, and let him not forget to praise the cook, and the same shall be reckoned unto him even as the praise of the mistress. If he does not like his fare, he may console himself with the reflection, that he need not expose his mouth to the like mortification again; mercy to the feelings of the mistress of the mansion will forbid his then appearing otherwise than absolutely delighted with it, notwithstanding it may be his extreme antipathy. If he likes it ever so little, he will find occasion to congratulate himself on the advantage his digestive organs will derive from his making a moderate dinner, and consolation from contemplating the double relish he is creating for the following meal, and anticipating the (to him) rare and delicious zest of (that best sauce) good appetite, and an unrestrained indulgence of his gormandizing fancies at the chop-house he frequents.

Characters of Good Water.

A good criterion of the purity of water fit for domestic purposes, is its softness. This quality is at once obvious by the touch, if we only wash

our hands in it with soap. Good water should be beautifully transparent : a slight opacity indicates extraneous matter. To judge of the perfect transparency of water, a quantity of it should be put into a deep glass vessel, the larger the better, so that we can look down perpendicularly into a considerable mass of the fluid ; we may then readily discover the slightest degree of muddiness much better than if the water be viewed through the glass placed between the eye and the light. It should be perfectly colourless, devoid of odour, and its taste soft and agreeable. It should send out air-bubbles when poured from one vessel into another ; it should boil pulse soft, and form with soap a uniform opaline fluid, which does not separate after standing for several hours. It is to the presence of common air and carbonic acid gas that common water owes its taste, and many of the good effects which it produces on animals and vegetables. Spring water, which contains more air, has a more lively taste than river water. Hence the insipid and vapid taste of newly boiled water, from which these gases are expelled : fish cannot live in water deprived of those elastic fluids. One hundred cubic inches of the New River water, with which part of this metropolis is supplied, contains 2.25 of carbonic acid, and 1.25 of common air. It contains, besides a minute portion of muriate of lime, carbonate of lime, and muriate of soda. The water of the river Thames contains rather a larger quantity of common air, and a smaller portion of carbonic acid. Water is freed from foreign matter by distillation : and for any chemical process in which accuracy is requisite, distilled water must be used.

COOKERY, &c.

To dress a Fowl with the Flavour of Game.—Cut the meat of a long-kept rabbit into thin slices ; lay them on a dish, and season them with pepper and salt, chopped parsley, chibol, shalots, and a little fine oil ; split a fowl at the back, bone it all to the legs and wings, stuff it with this, then sew it up, and give it its natural form ; brace it with slices of veal and ham, covered over with slices of bacon ; soak it about a quarter of an hour, then add a glass of white wine, a little broth, a faggot, pepper and salt ; when done, sift and skim the sauce, add a little cullis, and serve up the fowl.

To make Savaloys.—Take three pounds of young pork free from bone and skin ; salt it with an ounce of salt-petre, and a pound of common salt for two days ; chop it fine ; put in three tea-spoonsful of pepper, a dozen sage-leaves chopped fine, and a pound of grated bread ; mix it well, fill the guts, and bake them half an hour in a slack oven : they are good either hot or cold.

To make a Perigord Pie.—Take half a dozen partridges, and dispose of their legs in the same manner as is done with chickens, when intended to be boiled. Season them well with pepper, salt, a small quantity of cloves and mace beaten fine. Cut two pounds of lean veal, and one pound of fat bacon into small bits, and put them into a stew-pan with half a pound of butter, together with some shalots, parsley, and thyme, all chopped together. Stew these till the meat appear sufficiently tender. Then season it in the same manner as directed for the partridges. Strain and pound the meat in a mortar till it is perfectly smooth, then mix the pulp in some of the liquor in which it has been stewed. The pie-crust being raised, and ready to receive the partridges, put them in, with the above-mentioned force-meat over them, and over that lay some thin slices of bacon.

Cover the pie with a thick lid, and be sure to close it well at the sides, to prevent the gravy from boiling out at the place where the joining is made, which would occasion the partridges to eat dry. This sized pie will require three hours baking, but be careful not to put it in a fierce-heated oven. A pound of fresh truffles will add considerably to the merits of this excellent pie.

To make a Sack Posset.—Beat up the yolks and whites of fifteen eggs, strain them, and then put three quarters of a pound of white sugar in a pint of Canary, and mix it with the eggs in a basin. Set it over a chafing dish of coals, and keep continually stirring it until it is quite hot. Next grate some nutmeg in a quart of milk, boil it, and then pour it into the eggs and wine; while pouring, hold the hand very high, and let another person keep stirring the posset, which renders it smooth, and full bodied to the taste.—*Another Method*: Take four Naples biscuits, and crumble them into a quart of new milk, when it boils a little, grate in some nutmeg, and sweeten it to taste; next pour in half a pint of sack. Keep stirring it, when it will be fit for table.

To make Ale Posset.—Take a small piece of white bread, put it into a pint of milk, and set it over the fire. Then put some nutmeg and sugar into a pint of ale, warm it, and when the milk boils, pour it upon the ale. Let it stand a few minutes to clear.

To candy Horehound.—Boil it in water until the juice is extracted: then boil a sufficient quantity of sugar to a great height, and add the juice to it. Stir it with a spoon against the sides of the sugar pan, till it begins to grow thick; then pour it out into a paper case that is dusted with fine sugar, and cut it into squares; dry the horehound, and put it into the sugar finely powdered and sifted.

To make Barley Sugar.—Take a quantity of clarified sugar in that state, that on dipping the finger into the pan the sugar which adheres to it will break with a slight noise; this is called *crack*. When the sugar is near this, put in two or three drops of lemon juice, or a little vinegar to prevent its graining. When it has come to the crack, take it off instantly, and dip the pan into cold water, to prevent its burning; let it stand a little, and then pour it on a marble which must be previously rubbed with oil. Cut the sugar into small pieces, when it will be ready for use. One drop of citron will flavour a considerable quantity.

To make Bon-Bons.—Provide leaden moulds, which must be of various shapes, and be oiled with oil of sweet almonds. Take a quantity of brown sugar syrup in the proportion to their size, in that state called a *blow*, which may be known by dipping the skimmer into the sugar, shaking it, and blowing through the holes, when parts of light may be seen: add a drop of any esteemed essence. If the *bon-bons* are preferred white, when the sugar has cooled a little, stir it round the pan till it grains, and shines on the surface; then pour it into a funnel, and fill the little moulds, when it will take a proper form and harden: as soon as it is cold, take it from the moulds; dry it two or three days, and put it upon paper. If the *bon-bons* are required to be coloured, add the colour just as the sugar is ready to be taken off the fire.

USEFUL RECEIPTS, &c.

To make Flock Paper Hangings.—The paper designed for receiving the flock, is first prepared with a varnish ground with some proper colour, or

by that of the paper itself. It is frequently practised to print some mosaic, or other small running figure in colours, on the ground, before the flock be laid on; and it may be done with any pigment of the colour desired, tempered with varnish, and laid on by a print cut correspondently to that end. The method of laying on the flock is this: a wooden print being cut, as above described, for laying on the colour in such a manner that the part of the design which is intended for the flock may project beyond the rest of the surface; the varnish is put on a block covered with leather, or oil-cloth, and the print is to be used also in the same manner, to lay the varnish on all the parts where the flock is to be fixed. The sheet thus prepared by the varnished impression, is then to be removed to another block, or table, and to be strewed over with flock, which is afterwards to be gently compressed by a board, or some other flat body, to make the varnish take the better hold of it: and then the sheet is to be hung on a frame till the varnish be perfectly dry; at which time the superfluous parts of flock are to be brushed off by a soft camel's-hair brush, and the proper flock will be found to adhere in a very strong manner. The method of preparing the flock is, by cutting woollen rags or pieces of cloth, with the hand, by means of a larger bill or chopping knife; or by means of a machine worked by a horse-mill.

To take out Grease from Clothes.—Take off the grease with the nail, or, if that cannot be done, have a hot iron, with some thick brown paper; lay the paper on the part where the grease is, then put the iron upon the spot; if the grease comes through the paper, put on another piece, till it does not soil the paper. If not all out, wrap a little bit of cloth or flannel round the finger, dip it into spirit of wine, and rub the grease spot: this will take it entirely out. Be careful not to have the iron too hot; try it first on a piece of white paper; if it turn the paper brown, or scorch it in the least, it is too hot. If paint should get on the coats, always have spirit of wine or turpentine ready; this with a piece of flannel or cloth will easily take it off, if not left to get quite dry.

To clean Tea Trays.—Do not pour boiling water over them, particularly on japanned ones, as it will make the varnish crack and peel off; but have a sponge wetted with warm water and a little soap if the tray be very dirty, then rub it with a cloth; if it looks smeary, dust on a little flour; then rub it with a dry cloth. If the paper tray gets marked, take a piece of woollen cloth, with a little sweet oil, and rub it over the marks; if any thing will take them out this will. Let the urn be emptied, and the top wiped dry, particularly the outside; for if any wet be suffered to dry on, it will leave a mark.

To wash and clean Gentlemen's Gloves.—Wash them in soap and water till the dirt is got out; then stretch them on wooden-hands, or pull them out in their proper shape. Never wring them, as that puts them out of form, and makes them shrink; put them one upon another, and press the water out. Then rub the following mixture over the outside of the gloves. If wanted quite yellow, take yellow ochre; if quite white, pipe clay; if between the two, mix a little of each together. By proper mixture of these, any shade may be produced. Mix the colour with beer or vinegar. Let them dry gradually, not too near the fire, nor in too hot a sun; when they are about half dried, rub them well, and stretch them out to keep them from shrinking, and to soften them. When they are well rubbed and dried, take a small cane, and beat them; then brush them; when this is done, iron them rather warm, with a piece of paper over them; but do not let the iron be too hot.

To obtain the Fragrant Essences from the Fresh Rinds of Citrons, Oranges, &c.—Procure as many fresh citrons as will supply the required stock of essence; after cleaning off any speck in the outer rinds of the fruit, break off a large piece of loaf sugar, and rub the citron on it till the yellow rind is completely absorbed. Those parts of the sugar which are impregnated with the essence, are from time to time to be cut away with a knife, and put in an earthen dish. The whole being thus taken off, the sugared essence is to be closely pressed, and put by in pots; where it is to be squeezed down hard; have a bladder over the paper by which it is covered, and tie it tightly up. It is at any time fit for use, and will keep for many years. Exactly in the same manner may be obtained and preserved, at the proper seasons, from the fresh roots, the essences of the rinds of Seville oranges, lemons, bergamots, &c. This mode of extracting and preserving these essences is superior to the common practices of peeling, rasping, or grating off the rind, and afterwards mixing it up with powdered sugar, &c.

MEDICINE.

To check Hemorrhage consequent on the Extraction of Teeth.—Take a small, fine vial cork, of a size adapted to the socket whence the tooth has been extracted and the hæmorrhage proceeds; then, with a small dossil of lint, wet with aqua styptica, solution of sugar of lead, and put on the smallest end of the cork, push the cork into the bleeding orifice, pressing it firmly in, till it be, as it were, wedged in the socket; and keep it there as long as may be necessary, desiring the patient to press against it with the teeth of the opposite jaw till the bleeding be stopped, which it is almost instantly. This acts as a tourniquet, and gives time to use whatever other means may be deemed requisite; but it is seldom that any thing else is required.

Accumulation of Wax in the Ear.—To remedy this, which is a very frequent cause of deafness, introduce a small piece of cotton wool, upon which a little oil of almonds has been dropped, into the ear, and let it remain there for a day or two. Then syringe the ear with a little warm milk and water, or a solution of soap, or with a solution of common salt in water in the proportion of two drachms of the former, to half an ounce of the latter. Dr. Haygarth states, that this solution of salt is the best solvent of accumulated wax in the ear.

Extract of Malt.—The following method of making the extract of malt, has been found very efficacious in allaying a troublesome cough, and in spitting of blood; and, if taken in time, would prevent a pulmonary consumption. Let a peck of the best malt be ground and put into an earthen pan; pour six quarts of boiling water over it, stir it well, and cover it up close. Let it stand twenty-eight hours; after which, strain it through a clean coarse cloth; then put it into a preserving-pan over a gentle fire, stirring and skimming it all the while. Let it boil till it comes to a syrup that ropes, and is as thick as treacle. Put it into galley-pots, and when cold, cover it up close. A tea-spoonful of this may be taken in a morning, fasting, and at night going to-bed; and at other times when the cough is troublesome.

Napoleon's Pectoral Pills.—The following recipe was copied from one in the possession of the late emperor of France, and was a very favourite remedy with Napoleon for difficulty of breathing or oppression of the chest, arising from a collection of mucus in the air-cells and vessels of the lungs,

and in the gullet. Considerable benefit has been derived from them in many similar cases. Take of ipecacuanha root, in powder, thirty grains; quill root, in powder, gum ammoniac, in powder, each two scruples; mucilage of gum arabic, sufficient to form a mass. To be divided into twenty-four pills; two to be taken every night and morning.

Dr. Ratcliffe's Cough Mixture.—Mix together, four drachms of syrup of squills; four drachms of elixir of paregoric; four drachms of syrup of poppies. Of this, take a tea-spoonful in a little tea or warm water as occasion requires.

HUSBANDRY, RURAL ECONOMY, &c.

To cultivate the Madder Plant.

THE ground is ploughed deep in autumn, again in March, and then laid up in ridges, eighteen inches asunder, and about a foot high. About the beginning of April the ground is opened where the old roots are planted, and the side-shoots taken off, which are transplanted immediately upon the new ridges, at about a foot distance, where they remain two seasons; at Michaelmas, when the tops of the plants are decayed, the roots are taken up. This method of planting in ridges, is only necessary in wet land. If all the horizontal roots are destroyed from time to time, it will cause the large, downright roots to be much bigger, in which the goodness of this plant chiefly consists. After the madder roots (the only parts of the plant used by dyers) are taken up, they are kiln-dried, and then reduced to powder by a mill. Previously to the grinding, they are carefully assorted. The fine quality of madder is distinguished by its being of a bright, lively, light colour, well ground, without any coarse parts proceeding from the peelings. Fresh is always more valuable than old madder. It should be kept close, to prevent the access of air, as its virtue evaporates when exposed. Madder is principally cultivated in Holland, Germany, and France, especially the former place, where it grows in greater abundance than in any other part of the world. The Turkey madder-root is principally cultivated about Smyrna. This plant may be propagated either by offsets or seeds. On a light thin soil the culture cannot be carried on to any profit: that soil in which the plant delights, is a rich sandy loam, three feet or more in depth. The ground being first made smooth, is divided into beds four feet wide, with alternate alleys, half as broad again as the beds. In each alley is a shallow channel for irrigating the whole field, &c. that that part of the alley that is not otherwise engaged, may be sown with legumes. The madder-seed is sown broad-cast in the proportion of from twenty-five to thirty pounds per acre, about the end of April. In a fortnight or three weeks the young plants begin to appear, and from this time to the month of September, care must be taken to keep the ground well watered, and free from weeds. If the plants are examined in autumn, they will be found to be surrounded with small yellow off-sets at the depth of two inches, and early in September, the earth from the alleys is to be dug out and laid over the plants of madder to the height of two or three feet; with this the first year's operation finishes. The second year's work begins in May, with giving the beds a thorough weeding;

and care must be taken to supply them with plenty of water during summer. In September the first crop of seed will be ripe, at which time the stems of the plants may be mown down, and the roots covered a few inches with earth, taken as before out of the alleys. The weeding should take place as early as possible in the spring of the third year; and the crop, instead of being left for seeds, may be cut three times during summer for green fodder, all kinds of cattle being remarkably fond of it. In October the roots are taken up, the offsets are carefully separated, and immediately used to form a new plantation; and the roots, after being dried, are sold either without further preparation, or ground to a coarse powder, and sprinkled with an alkaline ley. The roots lose four-fifths of their weight in drying, and the produce of an acre is about two thousand pounds weight of dry saleable madder.

Use of Madder.—The principal use of madder is in dyeing. It gives out its colour both to water and rectified spirit: the watery tincture is of a dark, dull red; the spirituous of a deep bright one. It imparts to woollen cloth, prepared with alum and tartar, a **very** durable, though not a very beautiful red dye. As it is the cheapest of all red drugs that give a durable colour, it is the principal one made use of for ordinary stuffs. Sometimes its dye is heightened by the addition of Brazil-wood, and sometimes it is employed in conjunction with the dearer reds, as cochineal, for demi-scarlets and demi-crimsons. Madder-root is sometimes employed in medicine as an emmenagogue. When the madder is given to animals with their food, it produces a curious phenomenon, namely, tinging their bones with red. The bones of young pigeons will be thus tinged of a rose-colour in twenty-four hours, and of a deep scarlet in three days; but the bones of adult animals will be a fortnight in acquiring a rose-colour.

To cultivate Indian Corn.

The land should be a rich, loamy sand. In the beginning of April, the grains should be set like hops, at two feet distance, six or eight grains in a hill, and each grain about an inch deep in the ground. The seed from New England is the best. In the beginning of May the alleys should be hoed, and the hills weeded and earthed up higher. At the latter end of that month, all the superfluous stalks should be taken away, and only three stems of corn left in each hill. By the middle of June it will cover the alley. It grows much like bulrushes, the lower leaves being like broad flags, three or four inches wide, and as many feet in length; the stems shooting upwards, from seven to ten feet in height, with many joints, casting off flag-leaves at every joint. Under these leaves, and close to the stem, grows the corn, covered over by many coats of sedgy leaves, and so closed in by them to the stem, that it does not show itself easily, till there bursts out at the end of the ear a number of strings that look like tufts of horse-hair, at first of a beautiful green, and afterwards red or yellow, the stem ending in a flower. The corn will ripen in September; but the sun at that season not having strength enough to dry it, it must be laid upon racks, or thin open floors, in dry rooms, and frequently turned, to avoid moulding; the grains are about as big as peas, and adhere in regular rows round a white pithy substance, which forms the ear. An ear contains from two to four hundred grains, and is from six to ten inches in length. They are of various colours, blue, red, white, and yellow. The manner of gathering them is by cutting down the

stems, and breaking off the ears. The stems are as big as a man's wrist, and look like bamboo cane: the pith is full of a juice that tastes as sweet as sugar; and the joints are about a foot and a half distant. The increase is upwards of five hundred-fold. Upon a large scale, the seed may be drilled in alleys, like peas; and to save digging, the ground may be ploughed and harrowed, which will answer very well. It will grow upon all kinds of land. The ears which grow upon dry sandy land are less, but harder and riper. The grain is taken from the husk by hand, and when ground upon French stones, makes an excellent flour, of which it yields much more, with much less bran, than wheat does, and exceeds it in crust, pancakes, puddings, and all other uses except bread; but a sweetness peculiar to it, which in all other cases makes it agreeable, is here nauseous. It is excellent for feeding poultry and hogs, and fattens both much better and sooner than peas or barley. The stems make better hedges for kitchen gardens than reeds do. It clears the ground from weeds, and makes a good season for any other kind of corn. Piso, and other Spanish physicians, are full of the medicinal virtues of this grain. It was the only bread-corn known in America when first discovered by the Spaniards, and is there called maize.

To preserve Potatoes from Frost.

This is best done by filling completely the place where they are deposited, whether it be a house or a pit, and allowing the place to remain shut during the winter. But this cannot be done easily with a potatoe-house, as it cannot be completely packed or filled like a pit. Besides, some potatoes are generally wanted daily; and thus air is admitted, and a greater vacuity constantly making, both which are very likely to be the means of proving injurious or destructive to what potatoes may be in the house, when a severe frost sets in. There is no such thing in nature as a vacuum; therefore, if a place is not filled with some substance or other, it will be filled with air. For this reason, pits are better for preserving potatoes from frost than a house, because a pit can be more effectually filled; and, by opening a pit when potatoes are wanted, and removing the whole into some part of a house, and still keeping over them a covering of straw, turf, or divot, the potatoes are kept close. A potatoe-house, however, is very useful, and what every farmer ought to have, as in this house he may still keep a small quantity of his crop for daily use, by emptying a pit occasionally, and keeping them always well covered with straw. The potatoe-house ought to be well plastered with clay, and perfectly dry before using it. Potatoe-pits should be made upon ground that has a southern exposure, a deep soil, and declining to a considerable distance from the pit. In a deep soil, the pits can be made sufficiently deep, before reaching any cold bottom; and the declivity carries away water. When the pits have been fully finished and covered, a sod should be cut out all the way round the potatoes, and the cut continued a little way as the descent points out. A pit of about ten feet deep, six wide, and ten long, will hold from four to six cart-loads of potatoes. The covering should consist of straw, fern, rushes, &c. next the potatoes, then the whole of the earth dug out should be thrown upon the heap; and, last of all, a covering of earth or divot, if done in the best way. This covering will be about two feet thick.

To protect Vegetables from Injuries by means of Straw Ropes.

This is effected by throwing the ropes in different directions over the trees, and sometimes depositing their ends in pails of water. It has been

tried successfully on wall-trees, and on potatoes, and other herbaceous vegetables. As soon as the buds of the trees become turgid, place poles against the wall, in front of the trees, at from four to six feet asunder; thrusting their lower ends into the earth, about a foot from the wall, and fastening them at the top with a strong nail, either to the wall or coping. Then procure a quantity of straw or hay-ropes, and begin at the top of one of the outer poles, making fast the end, and pass the rope from pole to pole, taking a round turn upon each, until the end is reached, when, after securing it well, begin about eighteen inches below, and return in the same manner to the other end, and so on till within two feet of the ground. Straw ropes have also been found very useful in protecting other early crops from the effects of frost, as peas, potatoes, or kidney-beans, by fixing them along the rows, with pins driven into the ground.

The same by Nets.—The nets should be placed out at the distance of fifteen or eighteen inches from the tree, being kept off by looped sticks, with their butts placed against the wall, and at the distance of about a yard from each other. In order to make them stand firmly, the net should be first stretched tightly on, and be fastened on all sides. If the nets were doubled or trebled, and put on in this way, they would be a more effectual screen, as the meshes or openings would, in that case, be rendered very small. Woollen nets are deemed the best, and are now in general use in Scotland. In screening with nets of any kind, they are always to be left on night and day, till all danger be over.

The same by Canvas Screens.—This is effected either by placing moveable canvas cases over or around detached trees; portable hand-cases over herbaceous plants; tents or open sheds over the forest's productions; or frames or sheets against trees trained on walls. In all cases they should be placed clear of the tree or plant, either by extended, forked, or hooked sticks, or any other obvious resource.

To preserve Seeds for a long Time.

When seeds are to be preserved longer than the usual period, or when they are to be sent to a great distance, sugar, salt, cotton, saw-dust, sand, paper, &c. have been adopted with different degrees of success. Chinese seeds, dried by means of sulphuric acid, may be afterwards preserved in a vegetating state for any necessary length of time, by keeping them in an airy situation in common brown paper, and occasionally exposing them to the air in a fine day, especially after damp weather. This method will succeed with all the larger mucilaginous seeds. Very small seeds, berries, and oily seeds, may probably require to be kept in sugar, or among currants or raisins.

To prevent Mischief by Rooks.

Take a straw rope, such as is used in some counties for thatching, and stretch it across the field from about the middle towards the fences, supported by stakes fixed in the ground to raise it a few feet. This is a sufficient notice to the rooks to keep off. If fields are large, other ropes may be placed at a proper distance; for if food grows scarce, they may, after cautiously reconnoitring for some time, approach to within 200 or 300 yards of the supposed trap.

To banish Crows from a Field.

Machinery of various kinds, such as wind-mills in miniature, horse-rattles, &c. to be put in motion by the wind, are often employed to frighten crows; but with all of these, they soon become familiar, when they cease to be of any use whatever. The most effectual method of banishing them from a field, as far as experience goes, is to combine with one or other of the scare-crows in vogue, the frequent use of the musket. Nothing strikes such terror into these sagacious animals, as the sight of a fowling-piece, and the explosion of gunpowder, which they have known so often to be fatal to their race. Such is their dread of a fowling-piece, that if one is placed upon a dyke, or other eminence, it will for a long time prevent them from alighting on the adjacent grounds.

VARIETIES.*A cursory Survey of Natural History.*

(Continued from p. 231.)

REPTILES.

THESE creatures are endowed with the power of motion; but how differently do they move from any of the orders we have already considered. Deprived of the usual apparatus of legs or wings, the ponderous serpent issues from his concealment, and moves majestically along by means of his scales and strong muscular powers; and the slender worm draws and pushes himself forward by his rings and contortions. The wisdom in these contrivances must be immediately apparent, when we consider that some of the former have their habitations assigned them in the most impenetrable thickets, where an elevated stature would expose them to many inconveniences. Some take up their abode in the swampy banks of great rivers, or among the reeds in morasses, where the weight of their body, supported by legs, must have sunk them deeper in the mire; others wind their way among heaps of rubbish or crumbling ruins, where projecting appendages of any description would have been apt to retard their progress; and the naked and defenceless bodies of the latter are admirably adapted for those subterraneous passages, which they form to themselves unseen in the bowels of the earth.

Snails also are a species of reptiles; but being encumbered in their movements with their shelly appendage, they are furnished with an instrument peculiar to themselves, in that long broad surface by which they pull themselves along, and by which, assisted by the glutinous substance they emit from their bodies, they are enabled to adhere, in any position, to the smoothest of surfaces.

The motion of caterpillars, in their vermicular state, is curiously performed by means of a number of little legs, the foremost of which are differently constructed from the hindmost, but all are formed in the most suitable manner for assisting in their progress on the leaves of plants.

Being deprived of those instruments of motion possessed by other animals, to carry them speedily forward in pursuit of their prey, serpents are necessitated to have recourse to the resources of artifice, and to lie in wait for it; and, to enable them to do this to the best possible advantage, Nature has not only endowed them with the power of entwining themselves in ambush around the trunks and among the branches of trees by the slender make and flexibility of their bodies; but, by a very particular and singular construction of the back-bone in serpents, they are enabled to coil themselves up in a very small compass; and if they are not furnished with the claws of the tiger to lay hold of their prey, the strong hooked bill and talons of the eagle to pull it to pieces, and the tusks of the boar to devour it, several of these species are furnished with a poisonous sting for instantaneously inflicting the mortal wound; others are soon enabled to extinguish the vital spark by means of the convulsive energy of their enormous twistings; while the general conformation of the jaws, the width of the mouth, and yielding texture of the bodies of serpents are such as to enable them to swallow prodigious morsels, and animals more bulky than themselves.

But the assistance which some of these creatures receive from their poison in the seizing of their prey, is not the only benefit they derive from it; it is also their most sure and effectual defence; and from the dread and horror which such an instrument as the sting of a serpent inspires (although only found in the possession of a few), it serves, as it were, for a safeguard to the whole species.

Mankind, indeed, cannot tread with too cautious steps the paths frequented by these creatures; for although none of the most venomous kinds will attack man except on the defensive, yet, without the power of discriminating, when accidentally trod upon, they will make the intruder feel the power of all their vengeance. What a merciful provision, therefore, has Providence made for the safety of the American in the tail of the rattlesnake, than which, there is not one of the serpent tribe perhaps more to be dreaded; yet the rattle in his tail, on the smallest emotion, must give notice of his approach, or warn the traveller of the impending danger that lies concealed in his haunts.

Nor is the care of Providence less observable in the provision made for the security and preservation of the more harmless kinds of reptiles than for those of a dangerous and venomous description. The naked and tender body of the earth-worm is no doubt pretty securely lodged in the subterraneous vaults it forms for itself in the earth; and the serpent, in the absence of defensive weapons, enjoys no little security in the dread its very form inspires; but still the former is exposed to many an injury in his lowly situation, and the latter may oft wait long for the approach of his victims; but the feeble worm when cut in several parts by the gardener's spade, evinces a remarkable tenacity of the vital powers, and the voracious liboya, which can swallow at a meal an animal three times as thick as itself; at other times, when no food presents itself, exhibits an abstemiousness that is astonishing.

The instinctive sagacity of an animal, said at first to be "more subtle than any beast of the field," and whose wisdom was pointed out by the Saviour of men as being necessary to be united with the harmlessness of the dove in the dispositions of his disciples, must naturally be expected to be very remarkable, and it certainly is so, whether manifested in the wonderful docility which some of these creatures assume in a state of captivity; the convenient places in which they lie in wait for the approach of their prey; the commodious attitude in which those of the venomous kind

put themselves for darting at their victims; or the subtle artifices to which those of the more harmless kind have recourse in eluding an enemy.

The black snake of Virginia lays its eggs in dunghills or hotbeds, where, aided by the heat of the sun, they are hatched and brought to maturity. The blind worms betake themselves at the approach of winter to those secret recesses, where in a state of torpidity they are sometimes found in vast numbers twisted together; and the common earth-worm, when warned of danger from the mole, by the moving of the earth, darts upwards to the surface, and is out of his reach in an instant.

The Fatal Prediction.

On the summit of St. Vincent's rocks, in the neighbourhood of Clifton, looking on the Avon, as it rolls its lazy course towards the Bristol channel, stands an edifice, known by the name of "Cooke's Folly." It consists of a single round tower, and appears at a distance rather as the remnant of some extensive building than a complete and perfect edifice, as it now exists. It was built more than two centuries ago by a man named Maurice Cooke, not indeed as a strong hold from the arms of a mortal enemy, but as a refuge from the evils of destiny. He was the proprietor of extensive estates in the neighbourhood; and while his lady was pregnant with her first child, as she was walking in their domain, she encountered a strange looking gipsy, who, pestering her for alms, received but a small sum. The man turned over the coin in his hand, and implored a larger gift. "That," said the lady, "will buy you food for the present." "Lady," said the man, "it is not food for this wretched body that I require; the herbs of the field and the waters of the ditch are good enough for that. I ask your alms for higher purposes. Do not distrust me if my bearing be prouder than my garments; do not doubt the strength of my sunken eye, when I tell you that I can read the skies as they relate the fates of men. Not more familiar is the horn-book to the scholar, than are the heavens to my knowledge."

"What, art thou an astrologer?" "Aye, lady! my fathers were so before me, even in the times when our people had a home amidst the pyramids of the mighty; in the times when you are told the mightier prophets of the Israelites put the soothsayers of Egypt to confusion: idle tales! but if true, all reckless now. Judah's scattered sons are now destitute as ourselves; but they bend and bow to the laws and ways of other lands; we remain in the stern steadfastness of our own." "If, then, I give you more money, how will it be applied?" "That is not a courteous question, but I'll answer it. The most cunning craftsman cannot work without his tools, and some of mine are broken, which I seek to repair—another crown will be enough." The lady put the required sum into his hand, and at the same time intimated her desire of having a specimen of his set. "Oh, to what purpose should that be? Why, why seek to know the cause of futurity? Destiny runs on in a sweeping and resistless tide. Inquire not what rocks await your bark; the knowledge cannot avail you, for caution is useless against stern necessity." "Truly, you are not likely to get rich by your trade, if you thus deter customers." "It is not for wealth I labour; I am alone on earth, and have none to love. I will not mix with the world, lest I should learn to hate. The present is nothing to me. It is in communion with the spirits that have lived in the times that are past, and with the stars, those historians of the time to come, that I feel aught of joy. Fools sometimes demand the exertions of my powers, and some-

times I gratify their childish curiosity." "Notwithstanding I lie under the imputation of folly, I beg that you will predict unto me the fate of the child which I shall bear." "Well, you have obliged me, and I will comply. Note the precise moment at which it enters the world, and soon after you shall see me again." Within a week the birth of an heir awoke the clamorous joy of the vassals, and summoned the strange gipsy to ascertain the necessary points. These learnt, he returned home, and the next day presented Sir Maurice with a scroll, containing the following words:—

"Twenty times shall Avon's tide
In chains of glistening ice be tied ;
Twenty times the woods of Leigh
Shall wave their branches merrily ;
In Spring burst forth in mantle gay,
And dance in summer's scorching ray :
Twenty times shall autumn's frown
Wither all the green to brown ;
And still the child of yesterday
Shall laugh the happy hours away.
That period pass'd, another sun
Shall not his annual journey run,
Before a secret, silent foe
Shall strike that boy a deadly blow.
Such and sure his fate shall be :
Seek not to change his destiny."

The knight read it ; and in that age when astrology was considered a science as unerring as holy prophecies, it would have been little less than infidelity to have doubted the truth of the prediction. Sir Maurice, however, was wise enough to withhold the paper from this lady, and, in answer to her inquiries, continually asserted that the gipsy was an impostor, and that the object of his assuming the character of an astrologer was merely to increase her alms. The child grew in health and beauty ; and as we are the more strongly attached to pleasure in proportion to the brevity of their continuance, so did the melancholy fate of his son more firmly fix him in the heart of Sir Maurice. Often did the wondering lady observe the countenance of her husband with surprise, as watching the endearing sportiveness of the boy, his countenance at first brightened by the smile of paternal love, gradually darkened to the deepest grief, until, unable to suppress his tears, he would cover the child with caresses, and rush from the room. To all inquiries Sir Maurice was silent, or returned evasive answers. We shall pass over the infancy of young Walter, and resume the narrative of the period in which he entered his twentieth year. His mother was now dead, and had left two other children, both girls, who, however, shared little of their father's love, which was almost exclusively fixed on Walter, and appeared to increase in strength as the fatal time grew near.

It is not to be supposed that he took no precaution against the predicted event. Sometimes hope suggested that a mistake might have been made in the horoscope, or that the astrologer might have overlooked some sign which made it conditional ; and in unison with the latter idea he determined to erect a strong building, where, during this year in which his doom was to be consummated, Walter might remain in solitude. He accordingly gave directions for raising a single tower, peculiarly formed to prevent ingress, except by permission of its inhabitants. The purpose of the building, however, he kept secret, and his neighbours, after various strange conjectures, gave it the name of "Cooke's Folly." Walter himself

was kept entirely ignorant on the subject, and all his inquiries were answered with tears. At length the tower was completed, and furnished with all things necessary for convenience and comfort, and on the eve of Walter's completing his twentieth year, Sir Maurice showed him the gipsy's scroll, and intreated him to make use of the retreat prepared for him till the year expired. Walter at first treated the matter lightly, laughed at the prophecy, and declared he would not lose a year's liberty if all the astrologers in the world were to croak their ridiculous prophecies against him. Seeing, however, his father so earnestly bent on the matter, his resolution began to give way, and at length he consented to the arrangement. At six the following morning, therefore, Walter entered the tower, which he fastened within as strongly as iron bars would admit, and which was secured outside in a manner equally firm. He took possession of his voluntary prison with melancholy feelings, rather occasioned by the loss of present pleasure, than the fear of future pain. He sighed as he looked upon the wide domain before him, and thought how sad it would be to hear the joyous horn summoning his companions to the chase, and find himself prevented from attending it; to hear the winter-wind howling round his tower, and rushing between the rocks beneath him, and miss the cheerful song and merry jest, which were wont to make even the blast a merry sound. Certainly his time passed as pleasantly as circumstances permitted. He drew up in a basket, at his meal hours, every luxury which the season produced. His father and sisters daily conversed with him from below, for a considerable time, and the merry dancers often raised his laughter by their grotesque movements. Weeks and months passed, and Walter still was well and cheerful. His own and his sisters' hopes grew more lively, but Sir Maurice's anxiety increased. The day drew near which was to restore his son to his arms in confident security, or to fulfil the prediction, which left him without an heir to his name and honours.

On the preceding afternoon Walter continually endeavoured to cheer his parent, by speaking of what he would do on the morrow; desired his sisters to send round to all their friends, that he might stretch his limbs once more in the merry dance, and continued to talk of the future with such confidence, that even Sir Maurice caught a spark of hope from the fiery spirit of the youth. As the night drew on, and the sisters were about to leave him, promising to wake him at six, by a song, in answer to the usual inquiry if he wanted any thing more that night, "nothing," said he, "and yet the night feels chilly, and I have little fuel left; send me one more faggot." This was sent him, and as he drew it up, "This," said he, "is the last time I shall have to dip for my wants, like old women for their water, thank God! for it is wearisome work for the arm." Sir Maurice still lingered under the window in conversation with his son, who at last complained of being cold and drowsy. "Mark!" said he, as he closed the window, "mark, father, Mars, the star which rules my fate, looks smilingly to-night—all will be well." Sir Maurice looked up—a dark cloud-spot suddenly covered the planet, and he shuddered at the omen.

The anxious father could not leave the place. Sleep, he knew, it was in vain to court, and he therefore determined to remain on the spot. The reflections that occupied his mind were continually varied: at one time he painted to himself the proud career of his high-spirited boy, known and admired among the mighty of his time; a moment after he saw the prediction verified, and the child of his love lying in the tomb. Who can conceive his feelings, as hour dragged after hour, while he walked to and fro, watching the blaze of the fire in the tower, as it blazed and sunk

again—now pacing the court with hasty steps, and now praying fervently for the preservation of his son!—The host came. The Cathedral bell struck heavy on the father's heart, which was not to be lightened by the cheerful voices of his daughters, who came running full of hope to the foot of the tower. They looked up, but Walter was not there; they called his name, but he answered not. "Nay," said the youngest, "this is only a jest; he thinks to frighten us, but I know he is safe." A servant had brought a ladder, which he ascended, and looked in at the window. Sir Maurice stood immoveable and silent—he looked up, and the man answered by the earnest expression of his eyes: "he is asleep," said he. "He is dead!" murmured his father.

The servant broke a pane of the window, and opening the casement, entered the room. The father changing his gloomy steadfastness for frenzied anxiety, rushed up the ladder. The servant had thrown aside the curtains and the clothes, and displayed to the eyes of Sir Maurice, his son lying dead; a serpent twined round his arm, and his throat covered with blood. The reptile had crept from the faggot last sent him, and fulfilled the prophecy.

Snuff-Taking.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—If you think the following observations on the too prevalent, and I beg leave to add, the very filthy custom of taking snuff, with which I have been favoured by an intelligent medical friend, worthy of insertion in your miscellany, you will oblige a correspondent, and be of service in a quarter where I am most anxious they should have an operation.

London-Road.

R. S. T.

The secretion of the mucus of the nose is intended by nature to protect the olfactory nerves; hence every artificial method of increasing that discharge is preposterous, unless required by some particular indisposition of the body. Snuff stimulates the mucous membrane of the nose, and, sympathetically, the whole body; by which the mental powers are in a slight degree affected. If used as a medicine only, and on occasions that require such a stimulus, it may be productive of some advantage; but a liquid sternutatory deserves every preference to a powder, which, though at first stimulating and occasioning a flow of viscous matter, in the end always obstructs the nostrils. And if this stimulus be too violent, it may bring on so profuse a discharge of matter from the delicate membrane lining the nose, as to relax and corrode it, and to produce a polypus, or a concretion of clotted blood in the nostrils.

In several diseases of the head, eyes, and ears, however, the taking of snuff may occasionally supply the place of an artificial issue; though an extravagant use of it will most certainly produce a contrary effect; namely, accumulation of matter in the head, bleeding of the nose, and other complaints. Farther, it would be extremely injudicious to advise the use of snuff to persons of a phthisical constitution, or those afflicted with internal ulcers, and subject to the spitting of blood; as, by the violent sneezing it at first produces, such individuals might expose themselves to imminent danger. Public speakers of every kind, as well as teachers of languages, and, in short, all those to whom a clear and distinct articulation is of consequence, ought to avoid this habit, which, when carried to excess, is, in this respect, extremely prejudicial. Those, too, who have

a regard for cleanliness, will not accustom themselves to this hurtful practice. In short, the continual use of snuff gradually vitiates the organs of smell, weakens the faculty of sight by withdrawing the humours from the eyes, impairs the sense of hearing, renders breathing difficult, depraves the palate, and, if taken too freely, falls into the stomach, and, in a high degree, injures the organs of digestion.

Besides the many bad effects already mentioned, taking snuff may be attended with another consequence, equally dangerous to the alimentary canal. While the nose is continually obstructed, and a free respiration is impeded, the habitual snuff-taker generally breathes through the mouth only; he is always obliged to keep his mouth partly open, and consequently to inspire more frequently, and with greater efforts. Thus, by inhaling too much air, he probably lays the foundation of that troublesome flatulency, which is common among those hypochondriacs who habitually take snuff. Hence every person, unless good reasons can be assigned in favour of it, ought to be seriously dissuaded from the use of snuff as well as of tobacco: and it deserves to be remarked, that both these practices may be safely, and cannot be too suddenly relinquished, as soon as reason prevails over sensual gratification.

Carrier Pigeons.

The first mention we find made of the employment of pigeons, as letter-carriers, is by Ovid, in his "Metamorphoses," who tells us that Taurosthenes, by a pigeon stained with purple, gave notice of his having been victor at the Olympic games on the very same day to his father at Ægina.

When the city of Ptolemais, in Syria, was invested by the French and Venetians, and was ready to fall into their hands, they observed a pigeon flying over them, and immediately conjectured that it was charged with letters to the garrison. On this, the whole army raising a loud shout, so confounded the poor aerial post, that it fell to the ground; and on being seized, a letter was found under his wings, from the sultan, in which he assured the garrison, that "he would be with them in three days, with an army sufficient to raise the siege." For this letter, the besiegers substituted another to this purpose—"that the garrison must see to their own safety, for the sultan had such other affairs pressing him, that it was impossible for him to come to their succour; and with this false intelligence they let the pigeon flee on his course. The garrison, deprived by this decree of all hopes of relief, immediately surrendered. The sultan appeared on the third day, as promised, with a powerful army, and was not a little mortified to find the city already in the hands of the Christians.

Carrier pigeons were again employed, but with better success, at the siege of Leyden, in 1675. The garrison were, by means of the information thus conveyed to them, induced to stand out, till the enemy, despairing of reducing the place, withdrew. On the siege being raised, the prince of Orange ordered that the pigeons which had rendered such essential service, should be maintained at the public expense, and that at their death they should be embalmed and preserved in the town-house, as a perpetual token of gratitude.

In the east, the employment of pigeons for the conveyance of letters is still very common, particularly in Syria, Arabia, and Egypt. Every bashaw has generally a basket full of them sent him from the grand seraglio, where they are bred, and in case of any insurrection or other emergency, he is enabled, by letting loose two or more of these extraor-

dinary messengers, to convey intelligence to the government long before it could be possibly obtained by other means.

The diligence and speed with which these feathered messengers wing their course is extraordinary. From the instant of the liberation, their flight is directed through the clouds at an immense height, to the place of their destination. They are believed to dart onward in a straight line, and never descend except when at a loss for breath, and then they are to be seen commonly, at dawn of day, lying on their backs on the ground, with their bills open, sucking in with hasty avidity the dew of the morning. Of their speed, the instances related are almost incredible.

The consul of Alexandria daily sends despatches by these means to Aleppo in five hours, though couriers occupy the whole day, and proceed with the utmost expedition from one town to the other.

Some years ago a gentleman sent a carrier pigeon from London, by the stage coach, to his friend in St. Edmundsbury, together with a note, desiring that the pigeon, two days after its arrival there, might be thrown up precisely when the town clock struck nine in the morning. This was done accordingly, and the pigeon arrived in London, and flew to the Bull Inn, Bishopsgate-street, into the loft, and was there shown at half an hour past eleven o'clock, having flown seventy-two miles in two hours and a half.

At Antwerp in 1819, one of the thirty-two pigeons belonging to that city, which had been conveyed to London, and there let loose, made the transit back, being a distance in a direct line of one hundred and eighty miles in six hours.

It is through the attachment of the animals to the place of their birth, and particularly to the spot where they had brought up their young, that they are thus rendered useful to mankind.

When a young one flies very hard at home, and is come to its full strength, it is carried in a basket or otherwise about half a mile from home, and there turned out; after this, it is carried a mile, then two, four, eight, ten, twenty, &c. till at length it will return from the furthermost parts of the country.

Singular Anecdote.

Two gentlemen had contracted a bitter and irreconcilable enmity against each other. A servant of one happening to die, was buried within twenty-four hours, after the Russian custom, when the other determined to gratify his revenge upon his adversary, by accusing him of the murder of this man: to give a colour to this accusation, accompanied by some of his confidential servants, he proceeded privately to disinter the corpse, with a view of inflicting marks of violence upon it. The body was removed from the coffin, and held erect, that it might undergo a severe flogging, when, to the astonishment and dismay of the party, after a few blows had been inflicted, animation returned, and the affrighted resurrection-men ran off with the utmost precipitation. The corps at length recovering its animation, was enabled to move off in its shroud, and regain its master's habitation, which it re-entered, to the great terror of its respective inhabitants. At length, however, his reality becoming certain, they were re-assured, and the supposed ghost communicated all that he could remember of the state he had been in, which was, that his senses had not left him, notwithstanding he had felt so cold and torpid as to be incapable of speech or motion, until the blows had restored him. This led to the detection of the diabolical plan against his master's life and character. The servants

of the monster confessed their participation in the act, and he was consequently arraigned before the senate.

The Duchess of Devonshire.

The duchess riding one day in Oxford-street, observed a dustman with a pipe in his hand, looking at her. Having gazed a few seconds very intently, he broke into a smile, and said, "Lord love your ladyship, I wish you would let me light my pipe at your bright eyes." Her ladyship took it in good part, and was so pleased with the whimsical compliment of the dustman, that, after that, when any thing complimentary was said to her, she often remarked, "Very well, but not equal to the dustman."

New Charades.

ANSWER TO CHARADE IN OUR LAST.

Pil-lion.

CHARADES.

1.

Did you call me my *first*, Sir, my honour to wound ?

With my *whole* you deserve to be branded ;
And tell me, Sir, where you are usually found,

I'll make you confess I am candid :
A naval commander, my intimate friend,

A braver none ever was reckon'd,
At six in the morning, with me will attend,
In the park, Sir, his lordship, my *second*.

2.

'Twas when my *first* to town I took,
I took my *second* too ;
To stay at home she would not brook,
Which I, her guardian, knew.

For why ? her temper is my *whole*,
And needs a constant watch ;
Unless she mend, upon my soul
She'll never find her match.

3.

See my *first*, tremendous rolling,
Boding death and dire dismay ;

See my *second*, more consoling,
Glittering on the nuptial day.

Phillis, dear, my sweetest treasure,
Ardent love pervades my soul,
Why to damp it, take such pleasure ?
Why, such proneness to my *whole* ?

4.

When I my *first* too often wish to take,
My *second* then is apt my *first* to break ;
Which renders me so glum, so dull and mute,
That, like my *third*, I grow a sulky brute.

POETRY.

A Thought on Youth.

AH! could I recall those moments so sweet,
 When, in innocence rambling, I cull'd the gay flow'r;
 Where the butterfly's chase now guided my feet,
 To the fragrance which breathed through the jessamine bow'r.
 How changed now 's my life, when to manhood attain'd;
 All infancy's joys into toils are become;
 That soul that was spotless, no longer 's unstain'd,
 And the passions are roused by the world's busy hum.
 As the song of the nightingale dwells on my ear,
 As the lightning's bright flash to my eye does appear,
 So a transient glance on the days that are past,
 O'er the gloom of my soul a gay brightness does cast.

* * * *

On the Approach of Winter.

Winter, I fear thee not! tho' long I've seen
 Thy dread approach—clad in thy mantle grey,
 And icy weeds, and blasting in thy way
 Fair Nature's lingering sweets, and robes of green.
 Ah, no! I fear thee not; thou canst not steal
 My home-felt bliss; thou canst not bid me part
 With hopes and joys that cheer and fill my heart,
 And kindred ties which teach that heart to feel.
 Safe bosom'd in my loved and happy home,
 With friendship, books, and music's soul-felt charm,
 My days flow peaceful on—content and calm,
 No city joys can give one wish to roam.
 Come, Winter, cast around thy tracts of snow,
 My mind no cheerless winter e'er shall know.

N. N. O.

Night.

See how from high the tranquil lamp of night
 Teems in profusion forth her heavenly light;
 No breath disturbs the stillness of the air,
 And not a voice obtrudes upon the ear;
 Sweet is the scene, and sweet the gloom that reigns
 On the high mountains—sweet yon moon-lit plains,
 And sweet the mellowing notes of music, borne
 O'er slumb'ring woods from Philomel forlorn:
 The soul to sweet delirium yields her power,
 And dreams transport at midnight's solemn hour;
 Whilst modest moonlight trembles on the streams,
 And, smiling conscious, pours her silvery beams,
 Thus the good man in peace resigns his breath,
 Whilst raptures thrill him 'mid the gloom of death.

ANONYMOUS.

WEEKLY ALMANACK.

NOVEMBER. *Saturday, 12.*—High water, morn. 34 min. p. 3; aft. 54 min. p. 3.—Sun rises 31 min. p. 7, sets 29 min. p. 4.
Sunday, 13.—Saint Britius, or Brice, succeeded St. Martin in the Bishoprick of Tours, in the year 399: he died in 444.—High water, morn. 15 min. p. 4; aft. 35 min. p. 4.—Sun rises 32 min. p. 7, sets 30 min. p. 4.
Monday, 14.—High water, morn. 56 min. p. 4½; aft. 17 min. p. 5.—Sun rises 34 min. p. 7, sets 20 min. p. 4.
Tuesday, 15.—High water, morn. 40 min. p. 5; aft. 3 min. p. 6.—Sun rises 35 min. p. 7, sets 25 min. p. 4.
Wednesday, 16.—High water, morn. 27 min. p. 6; aft. 52 min. p. 6.—Sun rises 37 min. p. 7, sets 23 min. p. 4.
Thursday, 17.—St. Hugh: this saint was a native of Burgundy, or Gratianopolis, and made Bishop of Lincoln by Henry II. In this see he obtained great fame, not only for his extraordinary austerity of life and excellent economy, but for his rebuilding the cathedral from the foundation. He died in the year 1200, of an ague. In 1220, he was canonized at Rome, and his remains were taken up October 7, 1282, and deposited in a silver shrine.—Moon first quarter 31 min. p. 11 morn.—High water, morn. 18 min. p. 7; aft. 43 min. p. 7.—Sun rises 38 min. p. 7, sets 22 min. p. 4.
Friday, 18.—High water morn. 18 min. p. 7; aft. 43 min. p. 7.—Sun rises 40 min. p. 7, sets 20 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	58	to 74
New Red Wheat	50	.. 65
New White ditto	55	.. 73
Rye	40	.. 42
Barley	45	.. 47
Pale Malt	68	.. 70
Feed Oats	24	.. 29
New Pigeon Beans	51	.. 55
Boiling Pease	54	.. 56
Grey Pease	46	.. 50
Rapeseed (new) per last 27½ to 28½.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.			Friday.		
	s.	d.	s.	d.	s.	d.
Beef	3	8 to 5	0	3	4 to 4	8
Mutton	3	10 .. 5	4	3	4 .. 5	0
Veal	4	4 .. 6	0	4	0 .. 6	0
Pork	3	8 .. 5	4	3	8 .. 5	4
Lamb	0	0 .. 0	0	0	0 .. 0	0
Cattle at Market.						
Beasts			3	31		706
Sheep			20	310		4,740
Pigs				90		180
Calves				190		200

NEWGATE AND LEADENHALL.

Beef .. 3s. 8d. to 4s. 10d.	Veal 4s. 8d. to 5s. 8d.
Mutton 4 0 .. 5 2	Pork 4 0 .. 6 0
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	60s. to 64s.	York .. 56s. to 62s.
Cambridge ..	60 .. 62	

Irish.

New Carlow 108s. to 0s.	Belfast 0s. to 0s.
Waterford .. 0 .. 105	Cork .. 0 .. 106
Newry	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	68	to 0
New Waterford sides	74	.. 0

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6	to 0	0
Ware	4	0	.. 6	0
Middlings	3	0	.. 3	6

CANDLES—per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adair's	38	6
Burdon	41	0
Henon	42	6
Hebburn Main	43	0
Holywell	39	6
Killingworth	42	3
Ord's Redhugh	36	0
Pelaw	37	3
Percy East	37	6
Pontop Windsor	35	0

Sunderland.

Eden Main	41	6
Fawcett Main	40	0
Harraton	37	0

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Broth.

THERE are different opinions as to the real value of broth, as an article of diet; and we know that some recent experiments upon dogs, have proved that a constant food made of nutritious animal broth, and the animal not being suffered to eat any thing else, he soon became dropsical; another dog who lived upon the fibrous parts of the animal matter did well. Some physiologists have, therefore, concluded, that broth is not so nutritious as the fibres, or fibrous part of animal matter. But, however, although the experiments upon dogs may be decisive in regard to them, we cannot by any means agree that they are so, if applied to the mode of support for the human body. The dog, we know, has certain peculiarities in his digestive faculties, which are very different from those of our own: one is, that of eating and digesting bone; and almost all dogs which are permitted to choose their food, do so. We make these observations, because some writers on diet have reprobated broths; but, notwithstanding, we do not hesitate to aver, that a strong decoction of any animal food, which is itself proper for the use of man, affords a very valuable variety to the food of even persons in health; and to the valetudinarian, and others, whose stomachs cannot bear solid food, broths are indeed of primary importance. But by broth, our readers must decidedly understand that we do not mean any thing in the shape of pot-liquor, or other weak potation. One pound of the lean of animal food, boiled in three pints of water, with the cover of the vessel off, till it is reduced, after being strained, to a pint and a half, or less, will make very good broth, and such as, when used on suitable occasions, and with, or without baked bread, herbs for seasoning, &c. will be found exceedingly nutritious. When we mention pot-liquor, we by no means wish to speak with contempt of that article: for if the pot-liquor in which any fresh animal food has been cooked, be boiled down to one half its quantity, or less, there can be no doubt of its value as broth: our domestic economists would do well, therefore, to turn their

attention to this subject. If the liquor, for instance, in which a leg of mutton has been boiled, be boiled away one half, or more, after removing the fat, an excellent broth will be the result. After all, our readers are not to suppose that we recommend broth to be taken always, and in preference to more solid food; by no means. Variety of food, if properly chosen, is not only pleasant, but agreeable to the stomach, as well as to the palate, and more conducive to the support of the body; for it is well known that the constant use of the best viands palls by repetition.

Which are the best broths deserves some consideration, particularly for the valetudinarian. Beef-broth unquestionably holds the first place; and next to that mutton broth; veal broth, and chicken broth, are by no means so good; they afford, however, a variety, and provided they are not weak, will be sometimes of service, particularly where a strong inclination is evinced for them; and although inclination is not in all instances to be complied with, yet, in food, it is by no means to be wholly disregarded. Pork broth, notwithstanding it has been recommended by some of the faculty, is not good; nor can any broth from fish, eels perhaps excepted, be spoken of with commendation.

Vaccination.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—Perceiving in your 10th Number some excellent remarks on the early inoculation of infants, permit me to hand you a paper on the same subject; and in so doing, I must observe, that while the contagious or non-contagious nature of the plague has been exciting very general attention in the public mind for several months, that pestilential disease has prevailed so notoriously in London, and caused the loss of so many lives, unnecessarily sacrificed to popular ignorance, that it behoves every friend of humanity to take the alarm, and to do all that he can to dissipate the prejudices that are entertained towards vaccination; and if it can be proved that human life be of any value, and that vaccination has saved thousands from death, then it follows that those parents who suffer their children to go unprotected by it, are acting as unnatural and wilful a part as he who exposes his offspring in a wood to be devoured by wild beasts; and my corollary is this, that as such an act is illegal, and that if it were not, it would soon be rendered so, it is the duty of the legislature to prevent, by penal enactments, the inoculation of small pox; as it is an undoubted fact, that after that practice was introduced into Great Britain, more persons died of the disease than before—viz. about 40,000 annually.

Dean-street, Soho.

J. M. C.

Small-pox has always been considered as one of the greatest evils to which mankind has been exposed; for, independently of its fatality and loathsomeness, it too frequently robs innocence of its beauty, or brings to light those hidden seeds of scrofula which would have remained latent in the constitution but for its pervading and active influence.

To give it a milder form was highly desirable; and inoculation, which for centuries had been practised in China, in the Highlands of Scotland, and in Wales, was effectually, but very gradually, established in this country during the last. Instead, however, of producing good to the community at large, evil resulted; as persons desirous of benefitting their own families by it, often introduced it into a community, where its

ravages, as an epidemic, were but very partially known or felt. Thus, a few years since, Burton, in Oxfordshire, was visited by it, when it raged with all the fury of the plague, for a short time after Michaelmas, till near Midsummer following, during which time it was computed to have carried off upwards of 900 of its inhabitants.

Previously to the introduction of vaccination, it appears from the London bills of mortality, that small-pox, upon an average, destroyed more than two thousand persons annually in those districts to which they refer; and at Edinburgh, according to Dr. Monro, one-tenth of the whole population was cut off. If small-pox, therefore, be such a curse, in what light ought we to view the cow-pox, which is a disease so mild that I have never known death to be produced by it; while, in the great majority of cases, it effectually preserves the patient from the former? And even where it does not fully succeed, still it destroys the violence of small-pox, and causes the eruption to die away about the seventh, instead of the fourteenth day. Indeed, were it for this virtue alone, vaccination should be generally employed. It has never from the first been asserted by its warmest supporters, that it succeeds in every instance; on the contrary, cases in which small-pox followed it were sought for, and their histories investigated and recorded; but the generality appear attributable to causes that are now well known to produce failures, such as the existence of other eruptions, the use of lymph of bad quality, &c., which the experienced inoculator will avoid. And as the numbers of vaccinated persons have increased for many years, so cases of failure must necessarily be more numerous in the same ratio.

If an occasional failure is to be made an urgent objection against the practice, it is likewise to be borne in mind, that there are numerous cases, well authenticated, of small-pox affecting the same person twice; and it can only be accounted for by a particular susceptibility in the constitution to the disease, and those who are the subjects of a second attack are generally, or very often, much disfigured by the first.

Where vaccination is said to have failed, much uncertainty generally appertains to the cases; and on looking for the mark in the arm, it is often scarcely perceptible, and at other times diffused over a large space, which are evidences that the vesicle, or pock, did not go through its stages in a regular manner. It should also be remembered, that the subject was not so fully understood a few years since as it is now, which accounts for its occasional want of success, as matter from a spurious kind of pock was sometimes used, before the distinctive characters of the true cow-pock were ascertained.

It is difficult to divest ignorant minds of prejudiced and pre-conceived opinions, however untenable they may be. Thus a commonly received idea is prevalent, of eruptions being induced by the cow-pox. The reverse, however, is the truth, and to overturn such a position, it is only necessary to advert to the fact, that no more eruptive diseases are now known than there were previously to vaccination being practised; for before immortal Jenner made known his discovery, diseases of the skin were scientifically named and classified. Besides which, if an eruption were actually the result of such a practice, we should have a disease of certain determinative characters, in accordance with that general law of nature which distinguishes diseases. Let the following rules be attended to, and small-pox after vaccination will be almost unheard of.

1. The lymph should not be taken after the eighth day, and, if possible, should be used in its limpid state.

2. The person vaccinated must be in good general health.

3. Free from eruptions, as the slightest affection of the skin sometimes renders vaccination inert.

4. The vesicle should be watched in its progress by the medical attendant, that it may be satisfactorily known to run its regular course, and that the inflammation consequent on it be moderated by suitable application; should it be too great, as the febrile action accompanying such a state sometimes renders the system unsusceptible of its pervading and securing influence.

5. On the fifth day, from the first insertion of the vaccine lymph, suffer another to be made; when, if the system is under the influence of the disease, the vesicle induced by the latter will quickly assume the appearance of the other, and terminate its course with it.

Sleep after Meals.

It is a disputed point, whether a short sleep after dinner be not useful for promoting digestion; and in several countries the practice certainly is indulged with impunity, if not with evident advantage; besides, that it seems to be consistent with the instinct of nature. It is, however, only among a certain class that the practice can be used with propriety; and whoever adopts it, ought to confine the indulgence to a short sleep of a few minutes. For, if it be continued longer, there arises more loss, from the increase of insensible perspiration, than can be compensated by all the advantages supposed to accrue to digestion. Those who use such a custom, which may be allowable to the aged and delicate, ought to place themselves in a reclining, not a horizontal posture; because in the latter situation the stomach presses upon a part of the intestines, and the blood is consequently impelled to the head.

To prevent the Effects of excessive Cold.

Persons are in danger of being destroyed by cold when they become very drowsy, or are affected with general numbness or insensibility of the body. As the cold which proves fatal, generally affects the feet first, great care should be taken to keep them as warm as possible.

1. By protecting them, when exposed to cold, with wool, or woollen socks, within the shoes or boots, or with large woollen stockings drawn over them; or when riding, with hay or straw wrapped round them.

2. By keeping up a brisk circulation in the blood-vessels of the feet, which will be best preserved by avoiding tight boots or shoes, and by moving the feet constantly. When this is impracticable, from a confined situation, and two or more persons are exposed together, let them place their feet, without shoes, against each other's breasts.

If, notwithstanding these precautions, a person should be rendered sleepy or insensible by cold, he must exert himself, and move about quickly; for if he should sleep in the cold, he must inevitably perish.

To improve the Quality of Potatoes.

A piece of lime, the size of a walnut, put into the water in which potatoes are boiling, will render the heaviest light and farinaceous.

COOKERY, &c.

Hasty Pudding.—Put some milk over a clear fire ; when it boils, take it off ; stir it, with a wooden spoon in one hand, and flour in the other ; continue stirring and adding flour, till it is as thick as very thick batter ; put it on the fire again, let it boil a few minutes, pour it into a deep dish, and stick small bits of butter in different parts.

Fine Hasty Pudding.—Beat one egg ; mix as much fine flour with it as will make a stiff paste ; then mince it as fine as possible. Put it into a quart of boiling milk, and put in a little salt, some cinnamon beaten, some sugar, and a bit of butter as big as a walnut, and stir them all one way. When it is of a proper thickness, pour it into a dish, and stick small bits of butter in different places on the top of it.

Oatmeal Pudding.—Pour a quart of boiling milk over a pint of the best oatmeal ; let it soak one night, then beat two eggs and mix with it, also a little salt ; butter a basin that will just hold it ; cover it tight with a floured cloth, and boil it an hour and a half. Cold butter and salt are eaten with it.

Fried Puffs.—Take a pint of milk, and as much flour as will make a hasty pudding ; set it on the fire to thicken, taking care it is not lumpy ; pour it out to cool ; then add three eggs, a little salt, and some sugar ; beat the whole well together, then fry them over a quick fire, dropping them in small bits.

Baked Apple-Pudding.—Make batter the same as for a batter-pudding ; butter a baking-dish ; put in the batter ; take some apples, rub them clean with a cloth, take out the stalk and blossom, and do not pare them, or take out the cores ; put them in the batter, and bake them in a quick oven. If the apples are pared before they are put in the pudding, they mash among the batter as soon as they are hot, and make the pudding soft ; but, when baked whole, the pudding is light, and eats very well. Use butter and sugar for sauce.

Quince-Marmalade.—Pare some quinces that are quite ripe, cut them into quarters, core them, and put them into a saucepan ; cover them with the parings ; fill the saucepan nearly full of spring-water, cover it close, and let it stew over a slow fire till soft, and of a pink colour ; then pick out all the quinces from the parings ; beat them to a pulp in a marble mortar, or wooden bowl ; put the same weight of fine loaf sugar as there is pulp, into as much of the water they were stewed in, as will dissolve the sugar. Boil and skim it well, then put in the pulp of the quinces ; boil it gently for three quarters of an hour ; keep it stirring all the time, or it will stick to the pan, and burn. Put it in pots, and tie it down close.

Candied Angelica.—Cut some angelica into pieces about three inches long ; cover it close, and boil it till it is tender. Then peel it, put it in again, and let it boil till it is green. Then take it up, dry it in a cloth, and to every pound of stalks put a pound of sugar. Put the stalks into a pan, beat the sugar, strew it over them, and let them stand two days. Then boil it till clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, and strew it over them ; then lay them on plates, and let them stand in a slack oven till they are thoroughly dry.

Orange Chips.—Get some of the best Seville oranges, and pare them about a quarter of an inch thick ; if the parings can be kept whole, they will have a pretty effect. When as many have been pared as may be necessary, put them into salt and water for two days ; then boil them in a large quantity of water till they are tender, and drain them on a sieve. Have ready a thin syrup, made of a quart of water and a pound of sugar. Boil them a few at a time, to keep them from breaking, till they look clear. Then put them into a syrup made of fine loaf-sugar, with as much water as will dissolve it, and boil them to a candy height ; take them up, lay them on a sieve, and grate double-refined sugar over them. Then put them in a stove, or before the fire, to dry.

To make Blancmange.—Put into one quart of water an ounce of isinglass, and let it boil till it is reduced to a pint ; then put in the whites of four eggs with two spoonfuls of rice water, and sweeten it to taste. Run it through a jelly-bag, and then put to it two ounces of sweet, and one ounce of bitter almonds. Scald them in the jelly, and then run them through a hair sieve. Put it into a china bowl, and the next day turn it out. Garnish with flowers or green leaves, and stick all over the top blanched almonds cut lengthways.

To make Artificial Eggs and Bacon.—Make clear blancmange in a white dish, cut it into rounds with the top of a tea-cup, and lay them on the dish on which it is to be served ; make yellow Dutch slummary, run it into a small tea-cup, in the form of the yolk of an egg, and place one on each round of the blancmange. Cut six straight pieces of blancmange, on which lay three streaks of preserved damsons, and serve all on the same dish.

USEFUL RECEIPTS, &c.

Asiatic Mode of Trying the Strength of Tobacco.—A leaf of it is taken and squeezed in the hand as hard as possible, and if any appearance of moisture be left in the palm, it is well known that the tobacco has been watered ; if the leaf preserves the compressed shape which the force of the hand has given it, it is weak ; but if it recovers and expands quickly to its original size and shape, the tobacco is deemed strong.

To wash Calico without Fading.—Put a table-spoonful of common salt into the suds, and the colours will remain as bright as before washing.

To make an instantaneous Bleaching Liquid.—Put a small quantity of red lead into muriatic acid, when chlorine is instantly evolved : add water to the mixture, and then any thing inserted in it will have spots or stains, or its colour even, instantly removed.

Improved Method of Binding School-Books.—When the books have been cut, coloured, and backed, cut off the part of the bands intended to be laced to the pasteboards, and glue on the back a piece of strong smooth linen cloth, which must reach within half an inch of the head and foot, turning on the sides about an inch : paste the boards on each side of the cloth, fixing them close in at the grove, and give the books a firm pressing in the standing-press till dry. Square the boards, glue the backs, and cover and finish the books in the usual manner. This method will secure and give strength to the joints, so as effectually to prevent the leather from breaking, and require no more time than lacing in the bands. The edges may now be coloured, sprinkled, or marbled, as required.

To cover Books with Leather.—Immerse the leather in water; after which, wring it, and stretch it on a board; place the book with the boards extended thereon, and cut out the cover, allowing about half an inch larger than the book, to turn over the inside of the pasteboards. Pare the edge of the cover very thin all round, on a marble slab, and paste it well; glue the back of the book, and spread the cover on the board. Let the pasteboards be properly squared and even; put the book on the cover, which draw on very tight. Rub the cover smooth with a folding stick, and turn it over on the inside of the pasteboards on the fore edge. The corners on the inside must be cut, and neatly pressed down; tie a piece of thread round the book, between the boards and the head-bands; draw up the leather on the back, if necessary, to cover the top of the head-bands; rub the back part very smooth with a flat folding-stick, and place it at a distance from the fire to dry. Rough calf must be damped on the grain side with a sponge and water before pasting and covering. Russia leather must be well soaked in water for an hour, taken out, well beaten, and rubbed; after which, the paste must be well worked into the flesh side, before covering. Morocco must be grained by rubbing it on a board, with the grain side inside, and after being pasted, left to soak for a quarter of an hour, and the cover to be drawn on with a piece of woollen cloth to preserve the grain. Roan may be either soaked in water, or left to soak when pasted.

Half-Bound Books.—These must be forwarded in boards, the half cover and corners well pared on the edges, tied round the head-bands, and before putting on the marble-paper, the edges must be burnished. All whole-bound books should be pressed between two pressing boards of the same size, to make the cover more smooth, and to give the joints neatness at the back.

English China.—The following composition will produce wares, which will possess the properties of the true china, if judiciously managed. Mix the best white sand, or calcined flints, finely powdered, twenty pounds; of very white pearl-ashes, five pounds; of perfect white calcined bones, two pounds. Temper the whole with the gums arabic or senegal, dissolved in water. This requires a considerable force and continuance of heat to bring it to perfection, but it will be very white and good when it is properly treated. Where mica can be obtained, it is preferable to calcined bones; and as it will form a kind of paste for working, a weaker gum-water will answer the purpose.

To make Tobacco Pipes.—These require a very fine, tenacious, and refractory clay, which is either naturally of a perfectly white colour, or, if it have somewhat of a grey cast, will necessarily burn white. A clay of this kind must contain no calcareous or ferruginous earth, and must also be carefully deprived of any sand it may contain by washing. It ought to possess, besides, the property of shrinking but little in the fire. If it should not prove sufficiently docile, it may be meliorated by the admixture of another sort. Last of all, it is beaten, kneaded, ground, washed, and sifted, till it acquires the requisite degree of fineness and ductility. When, after this preparation, the clay has obtained a due degree of ductility, it is rolled out in small portions to the usual length of a pipe, perforated with the wire, and put, together with the wire, into a brass mould rubbed over with oil, to give it its external form; after which it is fixed into a vice, and the hollow part of the head formed with a stopper. The pipes, thus brought into form, are cleared of the redundant clay that adheres to the

seams, a rim or border is made round the head, they are then marked with an iron stamp upon the heel, and the surfaces smoothed and polished. When they are well dried, they are put into boxes, and baked in a furnace.

MEDICINE.

Cure for the Stone, Gravel, or Dropsy.—Take a large handful of the fibres of garden leeks, put thereto two quarts of soft water, let them be close covered, and simmer gently over the fire, till reduced to one; then pour it off, and drink a pint in the course of the day, divided morning, noon, and night; this is a sufficient quantity for a man or woman.

For the Hooping Cough.—A disagreeable disorder, incident to children in the colder months of the year, and which, if not properly attended to, highly affects their tender constitutions. The following is the receipt of the famous Dr. Pitcairne, and which he avows to be a specific cure: Take of spirits of hartshorn and amber oil, half an ounce of each: mix them together, and therewith rub well with the hand, the patient's back-bone, every morning and evening.

Cure for the Bite of a Mad Dog.—Take a table-spoonful of common salt, and add as much water as will make it damp; apply it like a poultice every six hours, and it will be sure to stop the hydrophobia. Long and frequent sucking the wounds is also strongly recommended.

Tincture of Rhubarb.—Take of rhubarb, sliced, three ounces; lesser cardamom seeds, bruised, half an ounce; liquorice-root, bruised, half an ounce; saffron, two drachms; proof spirit of wine, two pints. Digest for seven days, and strain. Dose, half an ounce: as a purgative, or two drachms as a stomachic.

Compound Tincture of Rhubarb.—Take of rhubarb, sliced, two ounces; liquorice-root, bruised, half an ounce; ginger, powdered, saffron, each two drachms; distilled water, one pint; proof spirit of wine, twelve ounces by measure. Digest for fourteen days, and strain. Dose: half an ounce as an aperient, or one ounce in violent diarrhoea.

Tincture of Cinnamon.—Take of cinamon, bruised, one ounce and a half; proof spirit of wine, one pint. Digest for seven days and strain. The tincture of cinnamon possesses the astringent virtues of the cinnamon, as well as its aromatic cordial ones; and in this respect it differs from the spirit prepared by distillation. This is added to cover the taste of drugs, and as a cordial adjunct, in the dose of two drachms.

Aromatic Tincture, or Compound Tincture of Cinnamon.—Take of cinnamon, bruised, lesser cardamom seeds, each one ounce; long pepper, in powder, two drachms; diluted alcohol, two pounds and a half. Digest for seven days, and filter through paper. In their formula, the Dublin and London colleges diminish the quantity of cardamom seeds, and substitute for it a proportion of ginger. This makes no alteration in the virtues of the preparation, which is a very warm aromatic, too hot to be given without dilution. A tea-spoonful or two may be taken in wine, or any other convenient vehicle, in languors, weakness of the stomach, flatulencies, and other similar complaints; and in these cases it is often employed with advantage. Like the last, it is a useful adjunct to medicines, especially aperient medicines, or those called stomachics, and is generally ordered in the quantity of two drachms.

HUSBANDRY, RURAL ECONOMY, &c.

Breeding of Cattle.

BEFORE the improvements introduced by Bakewell, the value of an animal was entirely judged of by its bulk; and if a great size could be obtained, more regard was paid to the price which the animal ultimately fetched, than to the cost of its food. Of late, since breeders began to calculate with more precision, small, or moderate-sized animals, have been generally preferred. But animals of a large size are still preferred by some breeders. Much depends upon the pasture, taste, mode of consumption, markets, &c.; so that in different instances both sizes have their advantages. The intelligent, however, unless his pastures be of a nature peculiarly forcing, will naturally prefer the moderate-sized in the stock he rears. Though it is desirable to bring the shape of cattle to as much perfection as possible, yet profit and utility ought not to be sacrificed to mere beauty, which may please the eye but will not fill the pocket. The form, or shape, should be compact, so that no parts of the animal should be disproportioned to the other parts; and the whole should be distinguished by a general fulness and rotundity of shape. The chest should be broad; the carcase should be deep and straight; and the belly of a moderate size. The head, the bones, and other parts of inferior value, should be as small as is consistent with strength, and with the other properties which the animal ought to possess.

Mr. Cline, the eminent surgeon, in a communication to the Board of Agriculture on the form of animals, states that the external form is only an indication of the internal structure; that the lungs of an animal are the first objects to be attended to, for on their size and soundness the health and strength of an animal principally depend; the external indications of the size of which are the form, size, and breadth, in particular, of the chest; that the head should be small, by which the birth is facilitated, and as it generally indicates that the animal is of a good breed; that the length of the neck should be in proportion to the size of the animal, that it may collect its food with ease; and that the muscles and tendons should be large, by which an animal is enabled to travel with great facility. It was formerly the practice to estimate animals by the size of their bones, a large bone being considered a great merit. But it is now known that this opinion was carried too far; that the strength of an animal does not depend upon its bones, but its muscles. An animal's arriving soon at perfection is a material object for the breeder, his profit principally depending upon it. This desirable property greatly depends on a mild and docile disposition; and as this docility of temper is much owing to the manner in which animals are brought up; attention to inure them early to be familiar cannot be too much recommended. A tame breed has also other advantages; it is less apt to injure fences, or to break into adjoining fields, consequently it is less liable to accidents, and can be reared and supported at less expense. In the wilder and bleaker parts of a country a hardy and healthy constitution is a most valuable property in stock. In this respect, different kinds greatly vary; and it is of consequence to select from different situations cattle with constitutions suitable to the place in which they are to be

kept. It is a popular belief that dark colours are indications of hardness. In mountain breeds of cattle a rough pile is reckoned a desirable property. It enables them to face the storm. Hardy breeds are also exempt from various diseases. The prolific quality of cattle runs more strikingly in sub-varieties, or individuals; but by selection it might probably be extended to the whole breed. This quality is partly owing to something in the habits of animals, and partly to their previous good or bad treatment. A tendency to grow is among the qualities for which thorough-bred cattle and sheep are distinguished. Animals which have the property of growing are usually straight in the back and belly; their shoulders well thrown back, and their belly rather light than otherwise; but a gauntness and paucity of intestines should be guarded against; both indicating an unthrifty animal. Being too light of bone is also a great fault. A good grower has always a middling-sized bone. A bull distinguished for getting good growers is inestimable; but one whose progeny takes an unnatural size, ought to be avoided. A disposition to fatten is a great object in animals designed for the shambles. Most sorts of cattle and sheep bred in hilly countries become fat when transferred to low-land pastures, on which the more refined breeds would barely live. The skin and flesh of cattle, when handled, should feel soft to the touch: in a good sheep the skin is not only soft and mellow, but in some degree elastic. The rigid-skinned animal is always the most difficult to fatten. The art of improved breeding consists in making a careful selection of males and females for the purpose of producing a stock of the greatest perfection. Breeding from the same family, it is now proved, cannot be successfully persevered in; and as a change of seed is found in general advantageous in the vegetable, so in the animal kingdom, an intermixture of different families of the same race is therefore a preferable system. When these have been for some time established in different situations, and have had some slight shades of difference impressed upon them by the influence of climate, soil, and treatment, it is found advantageous to interchange the males, in order to improve the excellencies, and remedy the defect of each family.

Crossing two distinct breeds or races, in order to improve either of them, requires a degree of judgment and perseverance which is rarely to be met with. Crossing with larger males from another country is sometimes attempted with a view to enlarging the size; but such attempts should be made with great caution; for irreparable mischief may be effected. Mr. Cline thinks that any improvement of form by crossing must entirely depend on selecting a well-formed female, larger in size than the usual proportion between male and female. Where the female is too small, or the male too large, the offspring is generally ill shaped. Upon such choice of the female the breed of English horses was improved, by crossing them with diminutive stallions, Barbs and Arabians. The Clydesdale horses originated from a cross with Flanders mares; and our hogs have been improved by crossing with small Chinese boars. Other experiments on the same principle have also succeeded. The plan recommended by Mr. Cline has been successfully practised in Holland by M. Vandergoes, the excellence of whose breed is attributed to his using none but young bulls, which have not attained the full growth or size, and which he always parts with at three years of age. The improvement of the fleece depends, however, upon the male, it being proved that, in the course of four or five generations, using always the Merino ram, fleeces rivalling the Spanish may be obtained from ewes of the British stock.

In regard to the time of commencing breeding, a cow in general should not produce a calf at an earlier period than three years old. A bull may

be first used at fourteen or eighteen months. He then shows most vigour, and more energy may be expected in his produce. At two or three years old he frequently becomes ungovernable, and is killed. Many persons, however, contend that a bull, if well bred, becomes generally better till he reaches seven or eight years; and indeed till his constitution is impaired by age: this is, however, exceedingly questionable. In breeding, care should be taken that the young may be brought forth at the season of the year when there is usually a full supply of suitable food. In high and exposed situations this is particularly necessary to be attended to. Where such precaution has been neglected, great losses have been sustained. Another rule in breeding is never to fix on the ewes to be put to a favourite ram, until the lambs got by him the preceding year have been examined. The perfections and defects of his progeny are thus ascertained, and ewes may be given him accordingly. A third rule is, in selecting a male, not to choose the weakest, though he may possess the most delicate form, and approach the nearest to symmetry: for in this the process of nature may be followed, where the strongest males, driving off the weakest, are invariably employed in the propagation of the kind. We may add, that Bakewell was the father of this improved system of breeding; and experience has since made the art more perfect, although it is of all others the one in which blunders may be most easily committed. It is eminently useful, but requires much attention and expense, and can never be kept up with spirit without liberal encouragement and good prices.

To pack Fruit for Carriage.

If fruit is to be sent to any considerable distance, great care should be taken in packing it: it should not be packed in baskets, as they are liable to be bruised among heavy luggage, and the fruit of course will be impaired. It is, therefore, advisable to make boxes of strong deal, of different sizes, according to the quantity of fruit to be packed. The following are the dimensions of the boxes in which fruit used to be sent by the coach to Windsor and Weymouth, for the use of his late majesty and the royal family. The larger box is two feet long, fourteen inches broad, and the same in depth. The smaller box is one foot nine inches long, one foot broad, and the same in depth. These boxes are made of inch deal, and well secured with three iron clumps at each corner; they have two small iron handles, one at each end, by which they are fastened to the roof of the coach: in these boxes are sent melons, cherries, currants, pears, peaches, nectarines, plums, and grapes; they are first wrapped in pine-leaves, and then in paper. The cherries and currants are first packed in a flat tin box, one foot four inches long, ten inches broad, and four deep. In packing, proceed thus: First put a layer of fine, dry moss in the bottom of the tin box, then a layer of currants or cherries, then another layer of moss, and so on, alternately, fruit and moss, until the box is so full, that when the lid is hasped down, the fruit may be so finely packed as to preserve them from friction. Then make a layer of fine moss, and short, soft dry grass, well mixed, in the bottom of the deal box; pack in the melons with some of the same, tight in between all the rows, and also between the melons in the same row, till the layer is finished; choosing the fruit as nearly of a size as possible, filling up every interstice with the moss and grass. When the melons are packed, put a thin layer of moss and grass over them, upon which place the tin box with the currants, packing it firmly all round with moss to prevent it from shaking; then put a thin layer of moss over the box, and pack the pears firmly (but so as

not to bruise them) on that layer, in the same manner as the melons ; and so on with the peaches, nectarines, plums, and lastly the grapes, filling up the box with moss, that the lid may shut down so light as to prevent any friction among the fruit. The boxes should have locks and two keys, which may serve for them all : each of the persons who pack and unpack the fruit having a key. The moss and grass should always be returned in the boxes, which, with a little addition, will serve the whole season, being shaken up and well aired after each journey, and keeping it sweet and clean. After the wooden box is locked, cord it firmly. If fruit be packed according to the above directions, it may be sent to the farthest parts of the kingdom, by coaches or waggons, with perfect safety.

To dry Roots.

They should be rubbed in water to get rid of the dirt and also some of the mucuous substance that would otherwise render them mouldy ; the larger are then to be cut, split, or peeled ; but in most aromatic roots, the odour residing in the bark, they must not be peeled ; they are then to be spread on sieves or hurdles, and dried in a heat of about 120° Fahr. either on the top of an oven, in a stove, or a steam-closet, taking care to shake them occasionally to change the surface exposed to the air. Thick and juicy roots, as rhubarb, briony, piony, water-lily, &c. are cut in slices, strung upon a thread, and hung in a heat of about 90 to 100° Fahr. Squills are scaled, threaded, and dried round the tube of a German stove, or in a hot closet. Rhubarb should be washed to separate that mucuous principle which would otherwise render it black and soft when powdered. Potatoes are cut in slices and dried to form a sago.

Urine Balls for Horses.

Mix together one ounce of oil of juniper ; one ounce of balsam of sulphur ; two ounces of Venice turpentine ; four ounces of sal prunella ; one pound of black rosin. Melt all together gently, over a slow fire, in an iron pot, and make up into balls of the size of a nutmeg.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 256.)

THE WONDERS OF THE OCEAN.

WHAT a grand and magnificent spectacle does the ocean present ! Whether we view it when wrought up by fearful agitation into all the horrors of the tempest, when the blackness of darkness rides triumphant on the storm, and its foaming billows mix with the clouds, or gaze upon it with a calm delight, as it gently advances or recedes in soft and hollow murmurs upon the sandy beach, when not a breeze is observed to breathe

on its undulating bosom, and every wind is hushed, it is impossible to conceive any thing better calculated to excite in us lofty and sublime conceptions of that Being, of whom it may truly be said, the sea is his, for he made it, and whose powerful word can say with effect to its most tumultuous workings, "Peace, be still."

"May not the sea," in the words of a modern author, "be styled the temple of contemplation? Viewed in all its stages, it exalts and improves the mind. Its level expanse, when a calm prevails, communicates a similar tranquillity to the reflecting breast; and when its billows lift their devouring heads, they suggest ideas the most sublime, meditations the most solemn. The very nature of the prospect, boundless and unbroken, presents a sensible argument for eternity of duration and infinity of space, more forcible than the subtlest reasoning of metaphysics." The ocean, rolling its surges from clime to clime, is undoubtedly the most august object under the whole heavens. A spectacle of magnificence and grandeur which fills the mind, and engrosses the utmost stretch of imagination. What an immense and mighty assemblage of watery particles must be contained in the great deep, and what a prodigious extent of the earth's surface doth it cover! For if in a single drop of water, as much only as will adhere to the point of a needle, a philosopher has computed no less than thirteen thousand globules, what an inconceivable number must there be in the unfathomable depths and unmeasurable extent of the ocean! where the eye is lost in wandering over the liquid expanse, and which, if we look upon a map of the world, we shall find to cover a considerably larger portion of the surface of the globe than even the dry land itself. But, if our imagination is bewildered, and our conceptions fail in attempting to cast up this mighty amount, what must be our ideas of the supreme Architect who meted out the waters in the hollow of his hand, and lodged them in a bed so capacious to receive them; who covered the earth with the deep as with a garment, and assigned it bounds which it cannot pass. And it is truly astonishing by what simple, yet potent means, this great and important end is accomplished; for it is neither by adamantine rocks or tremendous precipices, or shelving banks of well cemented sand, that the unruly element is confined within due limits, although these all no doubt lend their aid in repelling the lashings of its surges, and occasional attempts to encroach on the land; but by a barrier simple, yet more effectual than all these, the word of the great Jehovah's strength, who has impressed upon this element, in common with other fluids, that law of gravitation, by which the waters of the mountains are made to go down into the valleys, and has said to the fluctuating and unstable mass, "Hitherto shalt thou come, and no farther; and here shall thy proud waves be stayed." Indeed, so far from there being the smallest danger that the world of waters may escape from its present situation, and return again to cover the earth, that it might rather be expected, from its known properties and penetrating quality, that it would find its way downward, so as to leave its banks dry by receding from our shores, or, by mixing with the internal composition of the globe, saturate its stores with the exuberance of its moisture. Whether the former of these is chiefly prevented by that other law impressed upon fluids by which they have a natural tendency to regain their level, and the latter by that stiff tenacious coat of clay which covers such a considerable portion of the bottom of this universal canal, we shall not take upon ourselves to say; one thing is certain, that as no increase is observed in the waters of the ocean, notwithstanding, as the wise man observes, all the rivers flow into it, so neither is there any sensible diminution of that extent of surface so essentially necessary in

the business of evaporation, which is continually going on from this great natural reservoir. A superficial observer may be apt to imagine, that if the watery element had been less copiously diffused, and more confined to a deeper bed, a greater part of the earth might have been converted into dry land, and, consequently, made habitable to a larger portion of the human species; but such do not consider, that the clouds, which drop down fatness, derive their fertilizing quality from the vapours exhaled from the ocean, and that to abridge the liquid expanse of its extent, would be only depriving those aerial water-bearers of part of their genial stores, so indispensably necessary to render that portion of the dry land we already possess productive. The all-wise Creator foresaw this, and in mercy to the inhabitants of the dry parts of this earthly ball, diffused his watery treasures over such a considerable portion of its surface, carefully balancing the Atlantic with the Pacific, and the northern with the southern ocean; and if the old continent can boast of its Mediterranean, Caspian, Baltic, Black, White, and Red seas, the new world is deeply indented by the gulph of Mexico, and North America has obtained the appellation of the Country of Lakes. But the ocean, as well as being the source of fertility, by the exhalations drawn up from its surface by the sun, is also the great receptacle of filth, and mighty purifier and restorer of nature. Almost all the rivers indeed run into the sea; but it is not merely to empty their liquid stores, and to keep up the circulation in the huge machine of the universe; they convey also, as they go along to this capacious receiver, the refuse of nations, and deposit in the bosom of the great abyss, the accumulated filth of our towns and cities. How then, it may be asked, are the waters of this mighty basin preserved from being contaminated? And instead of continuing the salubrious element of vitality to so many living creatures, how comes it to pass that the sea is not converted into a source of corruption, a fountain of putridity, disease and death? The two great efficient causes which produce these happy results, are, that incessant motion by which the ocean is kept in perpetual agitation, even in its most tranquil state, and the saltness of its waters; and that these might operate with the greatest possible effect where most necessary, it is wisely so ordered, that both prevail most as we approach those warm regions, where the intense heat would be followed by the most pernicious consequences on a standing pool or stagnant fresh-water lake, and are less perceptible in climates more remote from the equator. We have already had occasion to remark, the bad effects that must have inevitably ensued, had the putrid carcasses of land animals been left to rot in the air unburied; but what must this mighty receptacle of carrion and putrefaction have long ere now become, but for the correcting and renovating power imparted to it by its saltness and motion? And it ought here to be remarked, that from whatever cause the saline nature of the ocean may proceed, its saltness is as inherent in its composition, as the heat is in the sun; while to preserve and keep up the perpetual agitation of its fluid particles, its motion is not dependant on any one single cause. The most perceptible agitation in this world of waters that strikes our senses, is that occasioned by the influence of the wind, when the raging billows heave with tumultuous throes, and threaten destruction to the affrighted mariner; yet this motion, even in the most violent storms, is said to be confined only to the surface. That occasioned by the currents, however, must descend to the bottom, and be particularly strong among those narrow and deep inequalities most apt to produce them. But that which gives to the sea its most unrelenting and universal impulse, which suffers it not to rest for a single moment over all its wide extended bounds, but keeps it in perpetual agitation, and makes it as it

were remain vigorous, and acquire health by exercise, from one extremity of the earth to the other, is that wonderful and truly surprising phenomenon of nature, the flux and reflux of the tides. This wonderful phenomenon, so inenceivable to the ancients, is accounted for by the moderns, on the principle of gravitation, and has been demonstrated to be under the influence of the moon; but from whatever secondary cause it may proceed, there can be no doubt as to the fact, that the waters of the sea ebb and flow alternately twice in the course of something less than 25 hours, with the greatest regularity. This is surprising indeed; but it is no less so, that they should adhere so invariably to the limits of their operation; that even when the waves lift up their heads in their most ungovernable fury, and toss about in their most frantic ravings, they still confine themselves to the space allotted for them by Providence, and pay the most implicit submission to that unerring law which regulates their movements. When the tide begins to flow, it signifies not that the proudest earthly potentate be in the way. Canute may erect his throne on the beach, and command the sea to approach no farther; but it will be only to proclaim his own impotence: for, regardless of the mandate, the waters will press on, and if the monarch persists, will sweep him from the face of the earth. When the ebb has commenced, it is equally vain to think of retarding the reflux; the rolling surges must return to the bosom of the ocean from whence they came, at the sacred impulse of that mighty Potentate whom it is the duty of kings and princes to obey. The bed of the ocean, gradually deepening as it recedes from our shores, till it loses itself in the dark unfathomed caves of the deep, renders it not only more commodious for the purposes of navigation, and safe for the inhabitants who dwell on its borders, but is of singular service in removing to a distance from our shores those numerous deposits of noxious matter which are daily poured into it, while undergoing the process of purification amongst the sandy particles at the bottom. There the most offensive impurities having subsided into the mud, may be said to be buried in the depths of the sea; but not to remain, for even there a species of worms await their farther decomposition, and the last stage of corruption is made to assume a new form! The saltiness of the sea, besides the important part it bears in the renovating power of the watery element by its saline quality, is also of use in lending its aid to preserve that motion, the beneficial efficacy of which has just been demonstrated; for the saltiness of the sea renders its waters less apt to freeze, and in those countries, where, in the absence of heat, it is not so necessary otherwise, tends not a little to retard the progress of congelation. This serves also to render the water of the ocean heavier, and consequently of a proper consistency for supporting those numerous burdens which float on its surface. Among the wonders of the Almighty in the great deep, observed by those who go down to the sea in ships, we may justly reckon those awful phenomena, termed water-spouts; yet these no doubt have their uses. But were it for no other purpose than to add to the grandeur of such a scene as is about to be described, and awaken feelings similar to those experienced by the author of the following sublime sketch, taken in the midst of the Atlantic ocean, these wonderful productions of the varying power of nature may be said not to have been created in vain.

"One evening," observes this writer, "(it was a profound calm) we were in the delicious seas which bathe the shores of Virginia; every sail was furled; I was engaged upon the deck, when I heard the bell that summoned the crew to prayers; I hastened to mingle my supplications with those of the companions of my voyage. The officers, with the passengers, were on the quarter; the chaplain, with a book in his hand, stood

at a little distance before them ; the seamen were scattered at random over the poop ; we were all standing, our faces towards the prow of the ship, which was turned to the west. The globe of the sun, whose lustre even then our eyes could scarcely endure, ready to plunge beneath the waves, was discovered through the rigging in the midst of a boundless space. From the motion of the stern, it appeared as if the radiant orb every moment changed its horizon. A few clouds wandered confusedly in the east, where the moon was slowly rising ; the rest of the sky was serene ; and towards the north a water-spout, forming a glorious triangle with the luminaries of day and of night, glistening with all the colours of the prism, rose out of the sea, like a column of crystal, supporting the vaults of heaven. He who had not recognised in this spectacle the beauty of the Deity, had been greatly to be pitied. Religious tears involuntarily flowed from my eyes. The consciousness of our insignificance, excited by the spectacle of infinity ; our songs resounding to a distance over the silent waves ; the night approaching with its dangers ; our vessel itself a wonder among so many wonders ; a religious crew, penetrated with admiration and with awe ; a priest, august in supplicating the Almighty God, inclined over the abyss, with one hand staying the sun at the portal of the west, with the other raising the moon in the eastern hemisphere, and lending, through immensity, an attentive ear to the feeble voice of his creatures ; this is a picture which baffles description, and which the whole heart of man is scarcely sufficient to embrace."

Beauties of England.

[We know not how far attractive the title of this article may prove. For ourselves, we cannot help expressing how much in unison with our own are the sentiments of this notice. That the beauties of our native country are considerably undervalued, must, we think, be allowed on all hands. While some of the first of our poets call forth the richest treasures of our language, in depicting the delicious climes of the east, and all their luxuriant scenery, what a few pens have been employed in celebrating the no less interesting prospects of our own dear island ! Many of our readers are doubtless in possession of accurate descriptions of the scenes we should be desirous of representing ; and we shall consider contributions of this kind peculiarly deserving of insertion.—EDIT.]

WINANDERMERE.

There is an old saying, and most true one, that a prophet is never honoured in his own country ; and I think we may likewise add, that a country is seldom admired by its own inhabitants ; at least, they are nearly always expatiating on the beauties of foreign scenery, whilst few see that of their own.

How often, in the course of conversation, do you hear a person exclaim, " Dear me ! how I should like to see Switzerland ;" and then observe with a sigh, " but I am afraid I can never afford it." That may certainly be true ; but if he would take the trouble, he might, at a trifling expense, find out that there is a Switzerland in miniature in his own island, and it is impossible that he could traverse the counties of Westmoreland and Cumberland without making the discovery.

Of all the lakes amid this northern scenery, Winandermere, in point of size and magnificence, takes the pre-eminence. This lake is situate in

Westmoreland, being about fourteen miles long, and a mile across. It is completely surrounded by mountains, whose sides, in some places, are covered with the most beautiful woods; the other parts present a front of bleak and dreary rocks, unadorned by trees save the wild ash and birch, whose rough and deserted appearance strikes the mind with awe. Placed beyond the reach of man and beast, they are seldom disturbed, except by the roaring tempest, and harsh-screaming wild hawk, who here in safety builds his solitary nest. Nature here sports herself in her wildest and most magnificent dress; and impenetrable must be the heart which can view her charms with cold indifference, or overlook them with neglect.

The annual Regatta, which is held on this lake, reminds one strongly of the stories related of those in Venice.

At that time, the lake is covered with barges and gondolas, whose oars keep time to their respective bands; and the silken awnings at the stern, under whose cover are the most interesting females, render the scene highly picturesque. The entertainment is held at an inn called the Ferry, and the celebrated Mr. Christian Curwen, who inhabits the opposite island, has generally undertaken the management. At that time, all the beauty and fashion of the neighbourhood assemble, and spend the day in the most innocent and delightful amusements.

Above the Ferry, on a commanding eminence, stands the Station, built by the gentleman before named for the benefit of strangers; it commands a most beautiful view of the lake. To the north of this magnificent scene, a glorious sheet of water expands itself to the right and left, in sweeping curves; bounded on the west by the continuation of the mountain on which you stand. The bold and lofty slope of this eminence is embellished with trees, shrubs, and vegetation, intermixed with gray rocks. The eastern view is a noble contrast to the former; it is adorned with all that we can imagine of the beautiful, grand, and sublime. In some places the lake swells into spacious bays, fringed with trees, whose bushy heads wave beautifully over the crystal wave.

But I shall never have done expatiating on the scene; its charm grows upon my heart whilst I am intent on the description, and I shall run the risk of becoming insipid and tiresome by dwelling longer on the subject.

Mr. Curwen's island, which is about a mile in circumference, is generally covered with parties of ladies and gentlemen, dispersed into various parties; some partaking of their collations, whilst others, perhaps, in the course of their conversation, are informing their companions of the dreadful siege that the island, now the abode of peace and pleasure, once sustained. The story was as follows: This place formerly belonged to the Philipsons, a family of note in Westmoreland. During the civil war, which ended in bringing Charles to the scaffold, two of them (an elder and a younger brother) served the king. The former, who was the proprietor, commanded a regiment; the latter was a major. The major, whose name was Robert, was a man of great spirit and enterprize; and for his many feats and personal bravery, had obtained among the Oliverians of those parts the appellation of 'Robin the Devil.'

After the war had subsided, and the direful effects of public opposition ceased, private malice and revenge long kept alive the animosity of individuals. Colonel Briggs, a steady friend, to the usurping party, resided at this time at Kendal; and under the double character of leading magistrate (for he was a justice of the peace) and active commander, held the country in awe. This person having heard that major Philipson was at his brother's house on the island, resolved, if possible, to seize and punish a man who had

made himself so particularly obnoxious. With this view, he mustered a party which he thought sufficiently strong for the purpose, and personally undertook the conduct of the enterprize. How he carried on his design my authority does not state; nor whether he occupied the navigation of the lake, and blockaded the place by sea, or whether he landed and carried on his approaches in form. All we learn is, that major Philipson endured a siege of eight or ten days with great gallantry, till his brother, the colonel, hearing of his distress, raised a party, and relieved him. The parliamentary leaders retired, and it was now the major's turn to make retaliations. He put himself, therefore, at the head of a little troop of horse, and rode to Kendal. Here being informed that colonel Briggs was at prayers (for it was on Sunday morning) he stationed his men properly in the avenues of the place, and he himself, armed to the teeth, rode directly into the church. It is said he intended to seize the colonel, and carry him off; but as this appears totally impracticable, it is rather probable that his intention was to kill him upon the spot. However, his design, whatever it was, did not take effect; the colonel, for some reason, found it convenient to be elsewhere at the time. The congregation was thrown into great confusion, on seeing an armed man on horseback advance among them; and the major taking the advantage of their astonishment (on perceiving the absence of the object of his research) turned his horse round, and quietly rode out. But having given the alarm, he was assaulted before he left the assembly; and a person, having laid hold of and detained him, his girths were cut, and he was unhorsed.

At this instant his party made a furious attack upon the assailants; and the major, killing with his own hand the man who had seized him, clapped the saddle, ungirthed as it was, upon his horse, and vaulting into it, rode full speed through the streets of Kendal, calling his men to follow him, and with his whole party, made safe retreat to his asylum in the lake. The action marked the man: By many of the combatants he was personally known; and those who did not, easily guessed, from the boldness of the exploit, that it could belong to no one but 'Robin the Devil.'



Family Jars.

Mr. Trueman was master of a very reputable chandler's shop, situated in a spacious court, leading out of one of the principal thoroughfares in the city. It was well stocked with merchandize: animal, vegetable, and mineral substances, both in a natural and a sophisticated state; adorned his window, and increased his store; and an honest profit upon all enabled him to wear a good coat, eat a good dinner, and sleep in a good bed. The neighbours were respectable and orderly: a gold-beater's, at a considerable distance, only brought a lulling sound upon the ear, agreeably diversified by the clang of the pewterer's at the corner; and the smell arising from a blacking-warehouse was prevented from preponderating to the annoyance of the olfactory nerves by the stronger scent issuing from a shell-fishmonger's, a green-grocer's, and a spirit shop. Mr. Trueman was of a cheerful, obliging disposition, active and industrious, not grudging his labour, a good christian, a kind neighbour, and a sincere friend. Yet, with all these natural and acquired advantages, Mr. Trueman was not a happy man. Who was it lost Marc Antony the world? A woman. Mr. Trueman, amidst his other possessions, had the misfortune to be burthened with a wife. This was the grand secret, the

cause of his ruddy cheeks assuming a sickly hue, the decay of the fire that was wont to beam in his eye, and the utter depression of his spirits; for a more contumacious, perverse, wherretting, peevish, passionate, sullen, contradictory, pertinacious, ill-conditioned, intolerable shrew never existed than Mrs. Trueman, who, worse than the devil, was never good-natured even when she was pleased, and always found her greatest delight in plaguing her husband. The most abject, long-suffering, half-starved drab of a serving-wench refused to submit to her tyranny; consequently, though Mr. Trueman was up early and down late, lighting fires, sweeping doors, opening windows, getting breakfast, &c. &c., his wife grumbled incessantly at being without an attendant, and found fault with every thing the poor man did, and all he said. Now, this storm of passion, though loud as the hammers of the Cyclops, and everlasting as the beating of the waves, Mr. Trueman, from long habit, did not much mind during the day; but when evening came, and he sat down in his back parlour to the enjoyment of his pint of ale, it was then that the pestilent harangues of his turbulent wife disturbed his mind's repose. The parlour formed his pride and his delight: it was hung round with pictures of the four seasons, and the cardinal virtues, and the window looked into a yard, in which yard grew three stock July flowers, a liburnum, and a Michaelmas daisy, which, as one blossom in ten generally arrived at maturity, regularly marked to his admiring eye the spring, the summer, and the autumn; and when winter caused him to draw his green stuff curtains, to exclude the nipping air, he could fancy his favourite flowers in the bright red coals which burned briskly in his grate. His meditations effectually disturbed by the discord perpetually emanating from Mrs. Trueman's virulent tongue, he sometimes sneaked off to the ale-house; but she never failed to bring him out with loud and bitter exclamations upon his extravagance; and, shamed before his companions, he often wished that it were vallant to beat a woman, and pondered the possibility of obtaining a divorce from his unbearable rib. At length his misery reached that point when the addition of a straw will break the back of a horse, and a single drop cause the full chalice to overflow. Mr. Trueman felt that he could endure the dominion of his wife no longer; and hopeless of getting rid of her by any other means, he arose very early one morning, packed up a change of clothes in a bundle, took a small sum of money out of the till, and decamped. Mr. Trueman did not sail to the East Indies, or to the West, neither did he seek the coast of Afric; but he went into a distant ward of the city, took possession of a vacant shed, and set up a stall, on which he sold gingerbread and mutton-pies. Often, as he crept up to his lodging, in a garret, damp and shivering from the inclemency of the weather, with nothing but a pint of small beer and a stale pie for his supper, he thought of the substantial comforts of his snug parlour; but the image of Mrs. Trueman was sufficient to poison the delight; and, relieved from the fury of her tongue, he ate his scanty meal with thankfulness. For two years he picked up a livelihood; but, misfortunes pursuing him, he acquired an enemy in an unlucky urchin, whom he refused to trust. The boy formed a conspiracy with a set of miscreants of the same feather; and one day they infested the stall in a body, let loose half a dozen famished dogs, whisked off the cloth that covered the table, and in a moment the stock in trade was rolled in the mud, entirely devoured, and the unhappy merchant utterly ruined. It was in vain that he attempted to retrieve his affairs: disaster succeeded to disaster; and, reduced to extremity, he was obliged to determine upon the hazardous expedient of trusting to the mercy of his wife. Accordingly, in a very

ragged condition, hungry and faint, he sought his own shop. A row of new loaves graced the lower panes of the bright bow window : above them red herrings were arranged in fans and stars, and these were diversified with rolls of fresh butter, apples, and onions, whilst above all dangled a fringe of candles. A side of bacon hung at the door, which, half open, displayed a view of the interior, and a bright fire in the little back parlour diffused warmth and light over the premises. Mr. Trueman surveyed this Elysium with a joyous, yet a doubtful heart ; his foot was already on the threshold, when his fat helpmate, her cheek in a flame, and her eyes darting out of her head, assailed him with a volley of abuse. Dirty, drunken, lazy tatterdemallion were the best words in her mouth ; and, finally, perceiving that he seemed bent upon gaining entrance, she took up a broom to drive him out, and threatened to have him taken before a magistrate for robbing the till. Mr. Trueman retreated in dismay. His first impulse was to seek aid from the neighbours ; but two years had made terrible changes in the court : Jones had succeeded to Smith over the door of the spirit shop ; the green-grocer's was no longer a green-grocer's, and the shell-fishmonger he knew to be his enemy. Unwilling to make a holabaloo in the street, and, even in his present lamentable state, preferring his unhoused, free condition to the comforts of the back parlour with Mrs. Trueman, he silently slunk away, and a charitable passenger, seeing wretchedness strongly depicted on his countenance, gave him a few halfpence, with which he purchased a broom, and luckily finding a vacant crossing in a well-frequented street, established himself as a sweeper. Poor Trueman grew every day more miserable : his limbs were pinched with rheumatism, and his flesh melted away from his bones ; but whenever his thoughts turned towards his home, the idea of the fiery dragon that there presided was sure to terrify him from a second venture. One day, a lady, attended by a footman, tripped over the crossing. A long string of carriages were coming on fast ; and in quickening her steps to get out of their way, she dropped a purse from her muff, which fell, unperceived by her and her servant, into the mud ; the man, eager to escape from being run over, hastily followed his mistress, and before Trueman could attempt to cross, the lady and her attendant were out of sight. The sweeper toiled throughout the day without earning a half-penny ; but, religiously honest, he carried the prize home to his lodgings, without appropriating any part of it to his own use, though it was heavy, and contained, beside some silver, twenty guineas, and a diamond ring. He puzzled his brains for some time how he should make restitution to the owner : advertisements were entirely out of his way ; he never saw a newspaper, and the idea did not come into his head. The livery which the servant wore, was very remarkable, and he watched carefully at his crossing for several weeks in the hope of seeing him again. At length he caught a glimpse of the identical party-coloured suit ; and patiently following him at a respectful distance from shop to shop, he saw him run down the steps of an area, in a fashionable square, as though he had reached his home. Mr. Trueman then knocked at the door, and inquired for the lady of the house. The servants, understanding that he had found a purse, readily gave him admittance. He was desired to walk into the drawing-room, where, immediately recognizing the lady who had lost it, he drew it from his bosom, and told his unvarnished tale. Struck by his uncommon honesty, and touched by the evident misery of his situation, the lady asked him several questions. Mr. Trueman confessed that he had seen better days, but did not mention the exact misfortune which caused him to give up his shop. His patroness, eager to

bestow upon him an adequate reward, said, that a young woman, who was going to be very well married to one of her tenants, having lost her father and mother, intended to dispose of a chandler's-shop, which she inherited ; and that he would enter into an agreement to repay her by instalments, she would purchase the stock, &c. and place him in it. Mr. Trueman was not profuse in his acknowledgments ; but a tear of gratitude stole down his cheek, and he pledged his word for the faithful repayment of the money, if Heaven should grant him success. A few days saw him comfortably settled. What a blessed change!—a nice neat shop, cheerfully situated in the New-Road ; stage-coaches for ever flying in front ; a back parlour, a pint of ale, and no Mrs. Trueman. Fortune smiled upon him ; he paid the benevolent lady, and began to save money ; he sat down to his hot joint every Sunday, walked upon Primrose-hill, sometimes extending his travels as far as Kilburn, and even meditated a day's pleasure down the river ; but he had a slight horror of leaving his goods and chattels for so many hours, and the project was never carried into execution. Several years passed away ; and one morning, business taking him into the city, he walked down the court, just to see how every thing was going on. The shop was shut up, the moveables moved off, and Mrs. Trueman, like Niobe, all in tears, in the custody of two bailiffs. What was Mr. Trueman to do ? he was answerable for his wife's debts. At first the idea of her undergoing the discipline of a prison pleased his fancy ; but in a second thought, his conscience became troubled : he had taken her for better for worse ; and though he had deserted her in the time of her prosperity, it was his duty to support her in her distress. Trueman stepped forward ; and binding his crest-fallen spouse with oaths and promises, took her home upon the condition of future good-behaviour. But the old leaven breaking out again, in all probability she would have driven her husband from home a second time, had not a *penchant* for certain potent cordials, which had ruined her fortune, also inflamed her naturally-hot temperament into a fever, of which she died. Mr. Trueman joyfully spent a large sum of money on her funeral, and passed one day at least of pure felicity. J. J.

Select Thoughts.

Who has no friend, and no enemy, is one of the vulgar, and without talents, powers, or energy.

The more honesty a man has, the less he affects the air of a saint ; the affectation of sanctity is a blot on the face of piety.

Be not the fourth friend of him who had three before, and lost them.

He who reforms himself, has done more towards reforming the public than a croud of noisy, impotent patriots.

Temperance.

We find, from the registers of the Society of Friends, or Quakers, that, as a consequence of their temperance, one half of those that are born live to the age of 47 years, whereas Dr. Price tells us, that of the general population of London, half that are born live only 24 years ! Among the Quakers, 1 in 10 arrives at 80 years of age ; of the general population of London, only 1 in 40. Never did a more powerful argument support the practice of temperance and virtue.

Answers to Charades in

No. VII.—1. Fare-well—2. Thou-sand—3. Hour-glass—4. Mut-ton—
5. Muf-ti.

No. VIII.—1. For-tune—2. Car-pet—3. Dew-drop.

No. XI.—1. False-hood—2. Way-ward—3. Wave-ring.

Charades,

ADDRESSED TO A LADY.

1.

In thoughtless hours, with soft and syren art,
My *first* gain'd entrance in my pensive-heart,
Usurp'd a power, and with resistless sway,
Bore reason down, and swept her throne away ;
By grace upheld, it fascinates my soul,
Glow's thro' my frame, and reigns beyond control ;
Melodious music and the voice of song,
Its empire stamps as permanent and strong ;
By wit 'tis cherish'd, and soft soothing smiles,
By winning words, and all thy witching wiles.
When you're my *next*, my secret soul's annoy'd, '
My rest disturb'd, and all my bliss destroy'd,
By care corroded, and by grief oppress'd,
'Tis Hope alone can sooth my tortur'd breast.
E'er since the time enraptured I descried
Thy form so fair with soul so soft allied,
My *third* I've been, still am, and long may be,
Till you relent, and deign to smile on me.

2.

My *first* in all thy actions shines confest,
Beams in thy looks, and fills with love my breast—
'That love which, while I live, oh ! faithful fair,
My *second* ne'er shall be, I solemnly declare.
My *third* I'd be, and ill deserve thy smile,
Did my heart waver, or thy faith beguile.

3.

My love for you, my *first* shall never know,
Nor be my *second*, sacredly I vow ;
But oh, beloved ! in spite of Fate's decree,
And Fortune's frowns, my *third* 'twill always be.

W. M.

Question.

If from six ye take nine, and from nine ye take ten,
Ye wits, now the mystery explain ;
And if fifty from forty be taken, there then
Shall be just half a dozen remain.

P O E T R Y.

To the Wind.

THOU mighty pow'r unseen, yet felt and heard
 (For now I feel thy pinions cross my cheek,
 And hear thy voice, and oft articulate word :
 At lonely midnight have I heard thee speak);
 O stay thy rapid footsteps, for I seek
 To know thee, and from whence thou comest, and where
 Thy going is, when thou hast ceased to break,
 With the wild strife of elemental war,
 Light zephyr's soft repose, calm slumbering in the air.

In ocean's gloomy caverns dost thou dwell ?
 Or is thy habitation in the skies ?
 What mystic form does herald thy assail
 To the bold seamen, ere the waves arise
 To mountain billows, and the vessel flies,
 Like a scar leaf before thy withering blast ?
 O thou art wonderful ! thought prostrate lies
 Before thee as a deity : how fast
 Thou hast been hurrying past me, yet thou art not past !

All things created have a form but thee.
 How like a God the sun pursues his way,
 Diffusing life and beauty ! but we see
 From whence proceeds the vivifying ray :
 But thou art viewless, formless ; night and day
 Thy steps are on the ocean, on the earth,
 And far above, the clouds thy will obey.
 Before the heaven and earth, wert thou brought forth ?
 Or, did this globe, in space, produce thy mighty birth ?

Of all the created things within the ken
 Of human knowledge, thou resemblest most
 The Great Original ; and there are men
 So far in their own mazy reasoning lost,
 Who say, thou art the Mighty one, that dost
 Guide with a skilful hand this ponderous earth.
 How wild and weak the subtle reasoners boast !
 The same Almighty Cause did give thee birth,
 That brought the globe, the heaven, and all existence forth.

* * * *

Gravity and Levity.

As a sage and wit once together were crossing
 A river whose billows their small boat was tossing,
 Cries the sage, " To the bottom I fear we shall go ;"
 Says the wit, " That would just suit your genius, we know ;
 For you're a deep dog, but it best suits my whim,
 Superficial, as usual, the surface to skim."

Z.

WEEKLY ALMANACK.

NOVEMBER. Saturday, 19.—High water, morn. 3 min. p. 9; aft. 30 min. p. 9.—Sun rises 41 min. p. 7, sets 19 min. p. 4.
Sunday, 20.—Twenty-fifth Sunday after Trinity.—Edmund, king of the East-Angles, attacked by the Danes in 870, and refusing to renounce his religion, they first beat him with clubs, then scourged him with whips, and afterwards, binding him to a stake, killed him with their arrows.—High water, morn. 57 min. p. 9; aft. 24 min. p. 10.—Sun rises 43 min. p. 7, sets 17 min. p. 4.
Monday, 21.—High water, morn. 51 min. p. 10; aft. 19 min. p. 11.—Sun rises 44 min. p. 7, sets 16 min. p. 4.
Tuesday, 22.—St. Cecilia was a Roman lady, who, refusing to renounce her religion, was thrown into a furnace of boiling water, and scalded to death. She suffered martyrdom about the year 225.—High water, morn. 45 min. p. 11.—Sun rises 46 min. p. 7, sets 14 min. p. 4.
Wednesday, 23.—St. Clement: this saint was born at Rome, and was one of the first bishops of that place; this see he held from 65 to 81. He was sentenced to work in the quarries, and afterwards, having an anchor fastened about his neck, was drowned in the sea.—High water, morn. 12 min. p. 12; aft. 37 min. p. 12.—Sun rises 47 min. p. 7, sets 13 min. p. 4.
Thursday, 24.—High water, morn. 2 min. p. 1; aft. 26 min. p. 1.—Sun rises 48 min. p. 7, sets 12 min. p. 4.
Friday, 25.—St. Catherine was born at Alexandria, and received a liberal education. About the year 305, she was converted to Christianity, which she afterwards professed with the utmost intrepidity, openly reproving the pagans for offering sacrifices to their idols, and upbraiding the Emperor Maxentius, to his face, with the most flagrant acts of tyranny and oppression.—Full Moon 12 min. p. 4 after.—High water, morn. 60 min. p. 1; aft. 14 min. p. 2.—Sun rises 50 min. p. 7, sets 10 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	58	74
New Red Wheat	50	65
New White ditto	55	73
Rye	40	42
Barley	45	47
Pale Malt	68	72
Feed Oats	25	29
New Pigeon Beans	50	54
Boiling Pease	52	55
Grey Pease	46	48
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5	0	3
Mutton	4	0	5	4
Veal	4	4	6	0
Pork	3	8	5	8
Lamb	0	0	0	0
Cattle at Market.				
Beasts		2,935		792
Sheep		18,820		2,930
Pigs		130		140
Calves		220		230

NEWGATE AND LEADENHALL.

Beef .. 4s. 0d. to 5s. 0d.	Veal 3s. 8d. to 5s. 4d.
Mutton 3 0 .. 4 4	Pork 4 0 .. 5 10
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	62s. to 64s.	York	60s. to 62s.
Cambridge ..	60 .. 62		
<i>Irish.</i>			
New Carlow ..	10s. to 0s.	Belfast ..	0s. to 0s.
Waterford ..	0 .. 10s.	Cork ..	0 .. 10s.
Newry	0 .. 0	Dublin ..	0 .. 0

CHEESE, per Cwt.

Double Gloucester 66s. to 78s.	Cheshire 66s. to 90s.
Single ditto .. 50 .. 70	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	67 to 0
New Waterford sides	70 .. 0

HAMS, per Cwt.

Irish	68 to 72
Westphalia	56 .. 60
York small	100 .. 106

TEA, per Pound.

Bohea	2	3½ to 2	4½
Congou	2	6½ .. 3	6½
Souchong, good and fine	3	9 .. 4	10
Gunpowder	5	8 .. 7	4
Twankay and Bloom	3	5½ .. 3	8
Hyson, common	4	0 .. 4	5
—, good and fine	4	6 .. 5	10
Duty on tea, cent. per cent. prime cost.			

POTATOES, per Cwt.

Yorkshire Kidneys	5	6 to 0	0
Ware	4	0 .. 6	0
Middlings	3	0 .. 3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

* SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle	36	6 to 45	3
Sunderland	40	0 .. 46	0

SHAKSPEARE'S SEVEN ACTS

[No 7.]



— — — — — Last scene of all,
That ends this strange eventful history,
Is second childishness, and mere oblivion,
Sans tooth, sans eyes, sans taste, sans every thing

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Instructions respecting Diet.

Quantity of Food.—On the quantity and quality of food, both health and life are dependant. In regulating the quantity, no determinate rules can be prescribed, as it is a point which involves the consideration of a number of circumstances; such as the age, sex, strength, size, and habit of different individuals. But in this, as in all other things, the golden rule of mediocrity is what ought to be observed; and though, in general, nature teaches every creature when it has enough, it is more safe to keep within the bounds of safety than to transgress them. For, what we are accustomed to take daily, in ounces and pounds, cannot be a matter of indifference, in respect either of quantity or quality. When we take food in too great quantity, or of too nourishing a quality, it will either produce inflammatory diseases, such as pleurisy and apoplexy; or, by exhausting the excitability, it will bring on stomach complaints, gout, and all the symptoms of premature old age.

Quality.—All animal substances have a constant tendency to putrefaction, which, beyond a certain degree, is extremely injurious to health. In this class of unwholesome food must be included diseased cattle, and such as die of themselves, the flesh of which ought never to be eaten. Even the eating of those which die by accident cannot be wholesome, as the blood being mixed with the flesh, must increase the tendency to putrefaction. No animal can be wholesome which does not take sufficient exercise, and is even excluded from the fresh air. Stall cattle are crammed with gross food, by which, indeed, they increase in bulk; but, in proportion, their flesh is unwholesome; and the very smell of it, when brought to table, is offensive to those who know the qualities of good meat. Overheating an animal, by driving it too fast, throws it, in effect, into a temporary fever, often even to a degree of madness; and if it be killed in this situation, the blood is so intimately mixed with the flesh, that it is impos-

sible to separate them : whence, the juices are incapable of affording wholesome nourishment. It is well known that the practice of filling the cellular membranes with air, or what is called *blowing meat*, is become very common among butchers. This abominable custom not only renders the meat unfit for keeping, but communicates to it a taint, no less loathsome in idea, than unnatural, and may often be aggravated, for any thing we know to the contrary, by the worst of human effluvia.

Dietic Substances.—It is beyond a doubt that animal food, as well as vegetables, are intended by Providence for the subsistence of the human species ; and a mixture of the two, where neither of them disagrees with the constitution, is certainly the most proper. Animal food in general is more nourishing than vegetable ; and when it is not salted, nor hardened by smoking, it is likewise more easy of digestion. On this account, it generally agrees best with delicate and weak constitutions. But a mixture of many kinds of meat at a meal is undoubtedly injurious to the health ; both as variety of dishes may tempt to excess, and as a number of meats, very different in their nature, cannot be equally well digested in the same space of time. To eat of one dish only, seems most conformable to nature, and is doubtless the means of procuring the most healthy fluids.

Cooking.—The mode of dressing meat has likewise an effect upon its utility and wholesomeness. Flesh that is boiled, is deprived of its nourishing juice, as the gelatinous substance of the meat is extracted into the broth. The latter indeed contains the most nourishing part of it. In the mode of dressing meat by roasting, its juices are less wasted, and as a crust is soon formed on its surface, the nutritive particles are prevented from evaporating. Hence, roasted meat seems likely to yield more nourishment than the same quantity of boiled meat. Stewing is still better calculated to preserve the more substantial parts of the animal food ; for, being performed in a close vessel, the juices are neither extracted by water, nor made to evaporate by the heat.

Appetite.—Though appetite for food be the most certain indication that nature requires a supply, yet when irregular, it ought never to be indulged beyond a moderate extent. By slow eating, the stomach suffers a very gradual distention, and the food has sufficient time to be duly prepared by mastication, or chewing in the mouth ; and he who observes this simple rule, will feel himself satisfied only after he has received a due proportion of aliment ; whilst he who swallows his food too quickly, and before it is perfectly chewed, will be apt to imagine he has eaten enough, when the unmasticated provisions merely press on the sides of the stomach ; the consequence is, that hunger will soon return. Those who take more exercise in winter than in summer, can also digest more food. But as individuals, leading a sedentary life, usually suffer in winter from a bad state of digestion, owing to a want of exercise, they ought in that season to be more sparing of aliment.

Hunger.—Too little aliment weakens the body, and hastens the consumption of the living principle. After long fasting, the breath is foetid ; and the body becomes disposed to putrid fevers. When a person has suffered much from extreme hunger, much food ought not to be given him at once ; for the stomach being contracted and feeble, cannot digest it. He must be supported with liquid nourishment, in small quantities, and be treated in the manner of a patient in a putrid or nervous fever. Hence, no animal food of any kind, but vegetables of a mild acid nature, can alone be given with propriety.

Choice of Food and Drink.—With respect to the choice of aliment, those who abound with blood should be sparing in the use of what is highly nourishing, such as fat meat, strong ale, rich wines, and the like. Their diet ought to consist chiefly of the vegetable kind, and their drink ought to be water, cider, perry, or small-beer. People whose solids are weak and relaxed, should avoid every thing that is hard of digestion. A nourishing diet, and a sufficient exercise in the open air, are what in point of health will most avail them. To use freely a nourishing diet, is improper for those who have a tendency to be fat. They ought likewise to be sparing in the use of malt liquors, and to take a good deal of exercise. Those, on the contrary, who are lean, should follow an opposite course. Persons who are troubled with eructations or belchings from the stomach, inclined to putrefaction, ought to live chiefly on acid vegetables; while, on the other hand, people whose food is apt to become sour on the stomach, should make the greater part of their diet consist of animal food. Persons afflicted with nervous complaints, or with the gout, ought to avoid all flatulent food, and whatever is hard of digestion; besides, their diet should be spare, and of an opening nature. The age, constitution, and manner of life, are circumstances which merit attention in the choice of proper diet; and sedentary people should live more sparingly than those who are accustomed to much labour. People who are troubled with any complaint, ought to avoid such aliments as have a tendency to increase it. Thus, such as are scorbutic, ought not to indulge themselves much in salt provisions; while one who is troubled with the gravel, should be cautious in using too much acid, or food of an astringent kind. The diet ought not to be too uniform, at least for any considerable time. A person, by long accustoming himself to dine only on boiled chicken, one of the most tender kinds of food, will habituate his stomach to such a standard of action, as to become incapable of digesting any thing stronger. But this is an error not very liable to be fallen into voluntarily.

Regularity of Meals.—The diet ought not only to be such as is best adapted to the constitution, but likewise be taken at regular periods; for long fasting is hurtful in every stage of life. In young persons, it vitiates the fluids, as well as prevents the growth of the body. Nor is it much less injurious to those more advanced in life; as the humours, even in the most healthy state, have a constant tendency to acrimony, the prevention of which requires frequent supplies of fresh nourishment. Besides, long fasting is apt to produce wind in the stomach and bowels, and sometimes even giddiness, and faintness; though the strong and healthy suffer less from long fasting than the weak and delicate. All great and sudden changes in diet are universally dangerous, particularly the transition from a rich and full diet to one that is low and sparing. When, therefore, a change becomes expedient, it ought always to be made by degrees.

Heavy Suppers.—The practice is not uncommon to eat a light breakfast, and a heavy supper; but the latter of these is hurtful, often producing apoplexy and always indigestion and nightmare. Where this is not practised, there will generally be found a disposition to make a more hearty breakfast.

Water.—The best water is that which is pure, light, and without any particular colour, taste, or smell. Where water cannot be obtained pure from springs, wells, rivers, or lakes, care should be taken to deprive it of its pernicious qualities by boiling, and filtering, but most effectually by distillation. Any putrid substances in the water may be corrected by the

addition of an acid. Thus, half an ounce of alum in powder will make twelve gallons of corrupted water pure and transparent in two hours, without imparting a sensible degree of astringency. Charcoal powder has also been found of great efficacy in checking the putrid tendency of water. To the same purpose, vinegar and other strong acids are well adapted.

Fermented Liquors—Fermented liquors, to prove advantageous to the health, ought not to be too strong; otherwise they hurt digestion, and weaken, instead of strengthen the body; for when in that state, and drank in large quantity, they inflame the blood, and dispose to a variety of diseases. A certain degree of strength, however, is necessary to adapt them to most constitutions in cold climates. For, if too weak, they produce wind in the bowels, and occasion flatulencies; or if become stale, they turn sour on the stomach, have a pernicious effect on digestion, and prove otherwise hurtful. If fermented liquors, made for sale, were faithfully prepared, as there is too much reason to believe they are not, and were kept to a proper age, they would, used with moderation, be a comfortable and wholesome beverage; but while they continue to be drank under every circumstance opposite to salubrity, the effects they produce must be more injurious than beneficial to general health.

Quantity of Drink.—Whatever kind of drink is used, it ought, as well as food, to be taken always in a just and moderate quantity. Were we to be governed by the dictates of nature, we ought to drink, only, when solicited by thirst, and to desist when that is satisfied; but as many of our liquors stimulate the palate, this is seldom the case. Pure water is, on this account, an inestimable beverage, as it will not induce us to drink more than is necessary. The season of the year, the state of the weather, and the nature of our food, with the greater or less degree of our exercise, all contribute to render the proportion of drink indeterminate. Thirst, however, is a more certain guide for its own gratification than hunger; and he who is accustomed to drink water only, will be in little danger of transgressing the proper measure, if he drink as often as the calls of nature demand. Persons of a phlegmatic constitution have both less inclination and occasion to drink, than those of a warm temperament: while the laborious, or those who take much exercise, ought to drink more than the sedentary, and still more in summer than in winter. To drink immediately before a meal is a practice not to be commended; because the stomach is thereby attached, and rendered less fit for performing its office. Besides, the gastric juice is by this means too much diluted; and digestion, in consequence, is much obstructed. To drink much during a meal is also liable to objection; the stomach being thus rendered incapable of receiving the due portion of aliment. When the drink is water, a moderate quantity of wine may be used with advantage; but in those whose stomach and bowels are weak, a mixture of wine and malt-liquors is apt to produce flatulence. The mixture of malt-liquors and water likewise produces wind in the bowels.

Acids.—In summer, at which season the blood is very much disposed to putrescency, it is advisable to increase the proportion of vegetable food, and to make use of acids, such as vinegar, lemons, oranges, and the like, provided that they do not disagree with the stomach and bowels, which is the case in those constitutions where too much acid is generated in the stomach. This may frequently be known by feeling the sensation of hunger in a painful degree. In such constitutions cold provisions, as well as cold drink, are often preferable to hot.

Counterfeit Cayenne Pepper.

Cayenne pepper is an indiscriminate mixture of the powder of the dried pods of many species of capsicum, but especially of the *capsicum frutescens*, or bird pepper, which is the hottest of all.

This annual plant, a native of South America, is cultivated in large quantities in our West-India islands, and even frequently in our gardens, for the beauty of its pods, which are long, pointed and pendulous, at first of a green colour, and, when ripe, of a bright orange red. They are filled with a dry loose pulp, and contain many small, flat, kidney-shaped seeds. The taste of capsicum is extremely pungent and acrimonious, setting the mouth, as it were, on fire. The principle on which its pungency depends, is soluble in water and in alcohol. It is sometimes adulterated with red lead, to prevent its becoming bleached on exposure to light. This fraud may be readily detected by shaking up part of it in a stopped vial containing water impregnated with sulphuretted hydrogen gas, which will cause it speedily to assume a dark muddy black colour. Or the vegetable matter of the pepper may be destroyed, by throwing a mixture of one part of the suspected pepper, and three of nitrate of potash (or two of chlorate of potash), into a red-hot crucible, in small quantities at a time. The mass left behind may then be digested in weak nitric acid, and the solution assayed for lead by water impregnated with sulphuretted hydrogen.

We advise those who are fond of Cayenne not to think it too much trouble to make it of English chillies; there is no other way of being sure it is genuine. They will obtain a pepper of much finer flavour, without half the heat of the foreign; and a hundred chillies will produce two ounces. The flavour of the chillies is very superior to that of the capsicums. Put them in a warm place to dry; then rub them in a mortar, as fine as possible, and keep them in a well-stopped bottle.

COOKERY.

Hare-Pie.—Cut a hare into pieces, season it with pepper and salt, and make the same stuffing as for roasting; lay the stuffing in a heap in the middle of the dish, and the pieces of hare round it; put a few bits of fresh butter on the top of the hare, fill up the dish with water, put a good puff-paste round the dish, and cover it with the same. Have a little gravy ready, quite hot, with a glass of red wine in it, and pour it into the pie before it is sent to table. Force-meat balls may be added, if agreeable.

Partridge-Pie.—Pick and stage four partridges; season them with pepper, salt, chopped parsley, thyme, and mushrooms. Lay a veal-steak, and a slice of ham, or tongue, at the bottom of the dish; put in the partridges, and half a pint of good broth. Put puff-paste round the dish, and cover with the same.

Devonshire Squab-Pie.—Cover the sides of the dish with crust, and put at the bottom a layer of apples sliced, then a layer of meat, either raw or under-done, then a layer of onions sliced, and fill it up with apples; season the meat (which should be rather fat) with pepper and salt, put some sugar upon the apples, and a tolerably thick crust over it. Bake it in a slow oven to soak well. Fat pork is the best meat for it, but any other kind will do very well. When apples cannot be had, scalded gooseberries will be a good substitute.

A Rook-Pie.—Skin and draw six young rooks, and cut out the back-bones ; season them with pepper and salt, put them in a deep dish with half a pint of water, lay some bits of butter over them, and cover the dish with a tolerably thick crust. Let it be well baked.

Angelica Tarts.—Pare and core some apples ; peel and cut the stalks of angelica into small pieces ; take an equal quantity of apples and angelica. Boil the apples in water sufficient to cover them ; add lemon-peel and fine sugar. Do them gently till they become a thin syrup, then strain it off. Put it on the fire with the angelica in it, and let it boil ten minutes. Put paste at the bottom of the patty-pans ; then a layer of apples, and a layer of angelica, till full. Pour in some of the syrup, put on the lid, and bake them in a very moderate oven.

Eggs fried in Paste.—Boil six eggs for three minutes ; put them in cold water, take off the shells (but do not break the whites), wrap the eggs up in puff paste ; brush them over with egg, and sprinkle a few crumbs of bread over them ; put a sufficient quantity of lard or fresh butter into a stew-pan for the eggs to swim when they are put in ; when the lard is hot, put the eggs in, and fry them of a gold colour ; when done, lay them on a cloth to drain.

Eggs with Onions and Mushrooms.—When the eggs are boiled hard, take out the yolks whole, and cut the whites in slices, with some onions and mushrooms ; fry the mushrooms and onions ; throw in the whites, and turn them about a little ; pour off the fat ; flour the onions, &c. and put to them a little gravy ; boil them up, then put in the yolks, and add a little pepper and salt : let the whole simmer about a minute, and serve it up.

Oyster-Patties.—Put a fine puff-paste into small patty-pans, with a bit of bread in each, to keep up the top-crusts ; then cover them with paste, bake them, and have ready oysters, prepared as follows, to fill them. Take off the beards of the oysters, cut the other parts in small bits, put them in a sauce-pan, with a little nutmeg, white pepper, salt, grated lemon-peel, a little cream, and the oyster-liquor. Simmer it for a few minutes, take off the lids of the patties, fill them, then put the lids on again, and send them to table. Or the patties may be filled with oyster-sauce that has been made with cream. Some people stew the oysters whole, and then one oyster is sufficient for each patty.

USEFUL RECEIPTS.

Water-proof Composition for Leather or Cloth.—The new patent water-proof composition consists of the following materials : Boil six gallons of linseed oil, one pound and a half of rosin, four pounds and a half of red-lead, litharge, or any other substances usually called dryers, together, till they acquire such a consistence as to adhere to the fingers in strings when cooled ; then remove the mixture from the fire, and when sufficiently cooled, thin it to the consistence of sweet oil, with spirits of turpentine, of which it commonly takes six gallons. Leave it to settle for a day or two, pour off the liquid from the grounds, and intimately mix with it one pound and a half of ivory or lamp-black, and one pound and a half of Prussian blue, ground in linseed-oil. The composition is then ready to be used on any kind of leather or cloth. Stir up the liquid, and apply it with a brush till an even gloss is produced ; hang up the material acted upon till the

next day, taking care to leave the surface as even as possible, and proceed in the same manner till it has the desired appearance.

To clean China and Glass.—The best material for cleaning either porcelain or glass-ware is fullers' earth; but it must be beaten into a fine powder, and carefully cleared from all rough or hard particles, which might endanger the polish of the brilliant surface.

To explore Unventilated Places.—Light some sheets of brown paper, and throw into the well or cavern; also fix a long pipe to a pair of bellows, and blow for some time into the place.

To pack Glass or China.—Procure some straw or hay to pack them in; and if they are to be sent a long way, and are heavy, the hay or straw should be a little damp, which will prevent them slipping about. Let the largest and heaviest things be always put undermost, in the box or hamper. Let there be plenty of straw, and pack the articles tight; but never attempt to pack up glass or china which is of much consequence, till it has been seen done by some one used to the job. The expense will be but trifling to have a person to do it who understands it, and the loss may be great if articles of such value are packed up in an improper manner.

To clean Wine Decanters.—Cut some brown paper into very small bits, so as to go with ease into the decanters; then cut a few pieces of soap very small, and put some water, milk-warm, into the decanters, upon the soap and paper; put in also a little pearl-ash; by well working this about in the decanter, it will take off the crust of the wine, and give the glass a fine polish. Where the decanters have been scratched, and the wine left to stand in them a long time, have a small cane with a bit of sponge tied tight at one end; by putting this into the decanter, any crust of the wine may be removed. When the decanters have been properly washed, let them be thoroughly dried, and turned down in a proper rack. If the decanters have wine in them when put by, have some good corks always at hand to put in instead of stoppers; this will keep the wine much better.

To decant Wine.—Be careful not to shake or disturb the cruets when moving it about or drawing the cork, particularly port wine. Never decant wine without a wine-strainer, with some fine cambric in it to prevent the crust and bits of cork going into the decanter. In decanting port wine, do not drain it too near; there are generally two-thirds of a glass of thick dregs in each bottle, which ought not to be put in; but in white wine there is not much settling; pour it out however slowly, and raise the bottle up gradually; the wine should never be decanted in a hurry, therefore always do it before the family sit down to dinner. Do not jostle the decanters against each other when moving them about, as they easily break when full.

To manage Water-Pipes in Winter.—When the frost begins to set in, cover the water-pipes with hay or straw bands, twisted tight round them. Let the cisterns and water-butts be washed out occasionally; this will keep the water pure and fresh. In pumping up water into the cistern for the water-closet, be very particular, in winter-time, as in general the pipes go up the outside of the house. Let all the water be let out of the pipe after pumping; but if this is forgotten, and it should get frozen, take a small gimblet and bore a hole in the pipe, a little distance from the place where it is let off, which will prevent its bursting. Put a peg into

the hole when the water is let off. Pump the water up into the cistern for the closet every morning, and once a week take a pail of water, and cast it into the basin, having first opened the trap at the bottom; this will clear the soil out of the pipe.

To preserve Hats.—Hats require great care, or they will soon look shabby. Brush them with a soft camel-hair brush; this will keep the fur smooth. Have a stick for each hat to keep it in its proper shape, especially if the hat has got wet; put the stick in as soon as the hat is taken off, and when dry, put it into a hat-box, particularly if not in constant use, as the air and dust soon turn hats brown. If the hat is very wet, handle it as lightly as possible; wipe it dry with a cloth or silk handkerchief; then brush it with the soft brush. If the fur sticks so close when almost dry, that it cannot be got loose with the soft brushes, then use the hard ones; but if the fur still sticks, damp it a little with a sponge dipped in beer or vinegar; then brush it with a hard brush till dry.

MEDICINE.

Tincture of Ginger.—Take of ginger, in coarse powder, two ounces; proof spirit, two pints. Digest in a gentle heat for seven days, and strain. This tincture is cordial and stimulant, and is generally employed as a corrective to purgative draughts.

Tic Doloieux.—An ointment composed of the leaves of deadly nightshade (*bella-donna*) is found to have a powerful influence over the tic doloieux.

Daffy's Elixir.—Take of senna, two pounds; rhubarb shavings, two pounds; jalap root, one pound; caraway seeds, one pound; aniseeds, two pounds; sugar, four pounds; shavings of red sanders wood, half a pound. Digest these in ten gallons of spirit of wine, for fourteen days, and strain for use. This elixir possesses almost the same qualities as the compound tincture of senna. The above quantities may be reduced to as small a scale as may be required:

Godfrey's Cordial.—Dissolve half an ounce of opium; one drachm of oil of sassafras, in two ounces of spirit of wine. Now mix four pounds of treacle, with one gallon of boiling water, and when cold, mix both solutions. This is generally used to soothe the pains of children, &c.

HUSBANDRY, RURAL ECONOMY, &c

To under-drain Clay Lands.

THIS operation is always best performed in spring or summer, when the ground is dry. Main drains ought to be made in every part of the field where a cross-cut or open drain was formerly wanted; they ought to be cut four feet deep, upon an average. This completely secures them from the possibility of being damaged by the treading of horses or cattle; and

being so far below the small drains, clears the water out of them. In every situation, pipe-turfs for the main drain, if they can be had, are preferable. If good stiff clay, a single row of pipe-turf; if sandy, a double row. When pipe turf cannot be got conveniently, a good wedge drain may answer well, when the sub-soil is a strong, stiff clay; but if the sub-soil be only moderately so, a thorn-drain, with couples below, will do still better; and if the sub-soil is very sandy, except pipes can be had, it is in vain to attempt under-draining the field by any other method. It may be necessary to mention here, that the size of the main drains ought to be regulated according to the length and declivity of the run, and the quantity of water to be carried off by them. It is always safe, however, to have the main drains large, and plenty of them; for economy here seldom turns out well. Having finished the main drains, proceed next to make a small drain in every furrow of the field, if the ridges formerly have not been less than fifteen feet wide. But if that should be the case, first level the ridges, and make the drains in the best direction, and at such a distance from each other as may be thought necessary. If the water rises well in the bottom of the drains, they ought to be cut three feet deep; and in this case would dry the field sufficiently well, although they were from twenty to thirty feet asunder; but if the water does not draw well to the bottom of the drains, two feet will be a sufficient deepness for the pipe-drain, and two and a half feet for the wedge-drain. In no case ought they to be shallower where the field has been previously levelled. In this instance, however, as the surface water is carried off chiefly by the water sinking immediately into the top of the drains, it will be necessary to have the drains much nearer each other—say from fifteen to twenty feet. If the ridges are more than fifteen feet wide, however broad and irregular they may have been, follow invariably the line of the old furrows, as the best direction for the drains; and, where they are high-gathered ridges, from twenty to twenty-four inches will be a sufficient depth for the pipe-drain, and from twenty-four to thirty inches for the wedge-drain. Particular care should be taken in connecting the small and main drains together, so as the water may have a gentle declivity, with free access into the main drains. When the drains are finished, the ridges are cleaved down upon the drains by the plough; and where they had been very high formerly, a second clearing may be given; but it is better not to level the ridges too much; for by allowing them to retain a little of their former shape, the ground being lowest immediately where the drains are, the surface water collects upon the top of the drains, and, by shrinking into them, gets freely away. After the field is thus finished, run the new ridges across the small drains, making them about nine or ten feet broad, and continue afterwards to plough the field in the same manner as dry land. It is evident, from the above method of draining, that the expense will vary very much, according to the quantity of main drains necessary for the field, the distance of the small drains from each other, and the distance the turf is to be carried. In general, when the drains are about twenty feet asunder, the cost will be about 2*l.* 2*s.* per acre, for cutting, &c. and 1*l.* 1*s.* per acre for cartage of turf. The advantage resulting from under-draining is very great; for besides a considerable saving annually of water furrowing, cross cutting, &c. the land can often be ploughed and sown to advantage, both in the spring and in the fall of the year, when otherwise it would be found quite impracticable; every species of drilled crop, such as beans, potatoes, turnips, &c. can be cultivated successfully; and every species, both of green and white crops, is less apt to fail in wet and untoward seasons.

To drain Lands.

Wherever a burst of water appears in any particular spot, the sure and certain way of getting quit of such an evil, is to dig hollow drains, to such a depth below the surface as is required by the fall or level that can be gained, and by the quantity of water expected to proceed from the burst or spring. Having ascertained the extent of water to be carried off, taken the necessary levels, and cleared a mouth, or leading passage for the water, begin the drain at the extremity next to that leader, and go on with the work till the top of the spring is touched, which probably will accomplish the intended object. But if it should not be completely accomplished, run off from the main drain with such a number of branches as may be required to intercept the water, and, in this way, disappointment will hardly be experienced. Drains to be substantially useful, should seldom be less than three feet in depth, twenty or twenty-four inches thereof to be close packed with stones or wood, according to circumstances. The former are the best materials, but in many places are not to be got in sufficient quantities; recourse, therefore, must often be made to the latter, though not so effectual or durable. It is of vast importance to fill up drains as fast as they are dug out; because, if left open for any length of time, the earth is not only apt to fall in, but the sides get into a broken irregular state, which cannot afterwards be completely rectified. It also deserves attention, that a proper covering of straw or sod should be put upon the top of the materials, to keep the surface earth from mixing with them; and where wood is the material used for filling up, a double degree of attention is necessary, otherwise the proposed improvement may be effectually frustrated.

Pit-draining.—The pit method of draining is a very effectual one, if executed with judgment. When it is sufficiently ascertained where the bed of water is deposited, which can easily be done by boring with an auger, sink a pit into the place, of a size which will allow a man freely to work within its bounds. Dig this pit of such a depth as to reach the bed of the water meant to be carried off; and when this depth is attained, which is easily discerned by the rising of the water, fill up the pit with great land-stones, and carry off the water by a stout drain to some adjoining ditch or mouth, whence it may proceed to the nearest river.

Mr. Bayley's Directions for Draining Land.—First make the main drains down the slope or fall of the field. When the land is very wet, or has not much fall, there should in general be two of these to a statute acre; for the shorter the narrow drains are, the less liable they are to accidents. The width of the trench for the main drains should be thirty inches at top, but the width at the bottom must be regulated by the nature and size of the materials to be used. If the drain is to be made of bricks ten inches long, three inches thick, and four inches in breadth, then the bottom of the drain must be twelve inches; but if the common sale bricks are used, then the bottom must be proportionably contracted. In both cases there must be an interstice of one inch between the bottom bricks and the sides of the trench, and the vacuity must be filled up with straw, rushes, or loose mould. For the purpose of making these drains, the bricks should be moulded ten inches long, four broad, and three thick, which dimensions always make the best drain.

To construct Main Drains.—When the ground is soft and spongy, the

bottom of the drain is laid with bricks placed across. On these, on each side, two bricks are laid flat, one upon the other, forming a drain six inches high, and four broad, which is covered with bricks laid flat. When stones are used instead of bricks, the bottom of the drain should be about eight inches in width; and in all cases the bottom of main drains ought to be sunk four inches below the level of the narrow ones, whose contents they receive, even at the point where the latter fall into them. The main drains should be kept open or uncovered till the narrow ones are begun from them, after which they may be finished; but before the earth is returned upon the stones or bricks, it is advisable to throw in straw, rushes, or brushwood, to increase the freedom of the drain. The small narrow drains should be cut at the distance of sixteen or eighteen feet from each other, and should fall into the main drain at very acute angles, to prevent any stoppage. At the point where they fall in, and eight or ten inches above it, they should be made firm with brick or stone. These drains should be eighteen inches wide at the top, and sixteen at the bottom.

To fill Drains.—The completest method yet known, is to cut the strongest willows, or other aquatic brushwood, into length of about twenty inches, and place them alternately in the drain, with one end against one side of the bottom, and the other leaning against the opposite side. Having placed the strong wood in this manner, fill up the space between them, on the upper side, with the small brushwood, upon which a few rushes or straw being laid, as before mentioned, the work is done. Willow, alder, asp, or beach boughs, are exceedingly durable if put into the drain green, or before the sap is dried; but if they are suffered to become dry, and then laid under ground, a rapid decay is the consequence. As in some situations it is an object of great importance to save the expense of materials commonly used in filling drains, a variety of devices have, with that view, been adopted. One of these is of the following nature: a drain is first dug to the necessary depth, narrow at bottom. Into the trench is laid a smooth tree, or cylindrical piece of wood, twelve feet long, six inches diameter at the one end, and five at the other, having a ring fastened into the thickest end. After strewing a little sand upon the upper side of the tree, the clay, or toughest part of the contents of the trench, is first thrown in upon it, and after that the remainder of the earth is fully trodden down. By means through the ring, the tree is then drawn out to within a foot or two of the smaller or hinder end; and the same operation is repeated till the whole drain is complete. Such a drain is said to have conducted a small run of water a considerable way under ground, for more than twenty years, without any sign of failure.

To pack Young Trees for Exportation.

The long white moss of the marshes, *sphagnum palustre*, may be applied for this purpose. Squeeze out part of the moisture from the moss, and lay courses of it about three inches thick, interposed with other courses of the trees, shortened in their branches and roots, stratum above stratum, till the box is filled; then let the whole be trodden down, and the lid properly secured. The trees will want no care, even during a voyage of ten or twelve months, the moss being retentive of moisture, and appearing to possess an antiseptic property, which prevents fermentation or putrefaction. Vegetation will proceed, during the time the trees remain inclosed, shoots arising both from the branches and roots, which, however, are blanched and tender, for want of light air, to which the trees require to be gradually

inured. This moss is very common in most parts of Europe and America.

White's Ball for Griper in Horses.

Draughts of liquid medicine operate more speedily than any other form ; but as the disorder may attack a horse during a journey, where such cannot readily be procured, Mr. White has given a receipt for a ball for the convenience of those who travel ; and if it be wrapt up closely in a piece of bladder, it may be kept a considerable time without losing its power. The ball is composed of the following ingredients, viz. Castile soap, three drachms ; camphor, two drachms ; ginger, one drachm and a half ; and Venice turpentine, six drachms : to be made into a ball for one dose.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 280.)

SEA PLANTS.

THE bottom of the sea abounds with a variety of vegetable productions. Before turning our attention more immediately to the animated inhabitants of the great abyss, we shall, therefore, take a cursory glance at these sub-marine gardens, woods, and meadows ; and the first thing that strikes our attention is the remarkable difference in the conformation betwixt sea and land vegetables ; for although they agree in possessing the concomitant parts of roots, stalks, and branches, yet it must be immediately observed, that instead of being hard and brittle, like the latter, the largest and strongest of the former are furnished with an extraordinary degree of tenacity, yet evince a power of flexible elasticity that is astonishing ; so much so, that, bend them into any form, or twist them into a hundred shapes, while they adhere in their native freshness to the rocks, still will they recover their natural shape and position, without danger of breaking. The roots of sea plants are not constructed for penetrating deep into the soil, but they are wonderfully fitted for taking firm hold of the rocks or stones upon which they vegetate ; and instead of being disturbed by the tossings of the tempest, these seem rather to acquire vigour by the severity of the weather. The long and broad leaves of these plants are excellently formed for imbibing moisture from the surrounding element ; their horizontal position, extreme pliability, and oval-shaped branches, fit them admirably for the peculiar situations in which they are placed, while the clammy glutinous moisture with which they are covered, no doubt serves (besides other important purposes) to prevent them from being injured by the continual action of the water ; so that, in the words of an admirable writer, “ we see from this, and numberless other instances, what a diversity there is in the operations of the Great Creator's hand. Yet every alteration is an improvement, and each new pattern has a peculiar fitness of its own. The herbs and trees,”

he also observes, " which flourish on the dry land, are maintained by the juices that permeate the soil, and fluctuate in the air. For this purpose they are furnished with leaves to collect the one, and with roots to attract the other ; whereas, the sea plants, finding sufficient nourishment in the circumambient waters, have no occasion to detach a party of roots into the ground, and forage the earth for sustenance. Instead, therefore, of penetrating, they are but just tacked to the bottom, and adhere to some solid substance, only with such a degree of tenacity as may secure them from being tossed to and fro by the random agitation of the waves." There are two striking peculiarities in sub-marine vegetables which deserve our notice. Several of them are furnished with a number of appendages in the form of globes or bladders ; and instead of an uniformity of colour, these are found to be diversified with a dissimilarity of tints ; the former, however, from emitting a loud noise when broke, we have reason to conclude, may possibly serve the purpose of air vessels to the plants, and we need not go far to have the mystery solved why they are made to differ so much in colour from each other.

Let us attend to the operations of yonder angler, and behold with what eagerness the unsuspecting fish, guided by the eye, rushes on the deceitful bait ; if we can therefore for a moment harbour the supposition that it is by the eye the finny tribes are in a great degree directed in their movements, and knowing, as we do, that some of them delight in vegetable food, we must see at once the propriety of such a variety in the colour of the carpet that covers the bed of the ocean, and the wisdom in the contrivance of its different hues. Without dwelling on the several uses of the vegetable productions of the great deep, we would briefly observe, that besides serving as articles of food to so many of the inhabitants of the watery regions, particularly to those of the shell kind, which abound chiefly among them, these afford among their intricate and perplexing labyrinths, a safe retreat for the weak from the strong, a commodious lodgement for a variety of shell-fish, and convenient recesses for numbers of the finny tribes to betake themselves to for the purpose of depositing their spawn ; and to those who make use of their leaves on the occasion, these plants seem to be admirably adapted by the *glary* matter which covers their substance, not only preventing the eggs from being easily washed off before they are hatched, but affording, in all likelihood, an immediate supply of nutritious food for the young, before they are fitted for any thing more gross ; and this may be the reason, as well as the safety which their concealment insures, why so many of the weak and smaller fry are found among them. These few specimens may serve to show in what respects sea vegetables may be of use in the economy of nature, and we shall just notice two or three of the many instances in which they may be said more directly to contribute to the service of man.

The utility of the sponge (an article which takes its rise from those rocky beds) in several of our most useful arts and manufactures, is well known. The sea-weed, formed into kelp, forms a principal ingredient in the composition of soap and of glass ; but of all the uses to which sea vegetables can be applied, there is not one so valuable as that to which they may be converted when in a state of putrescence, in the form of manure for promoting the interests of agriculture and vegetation upon land.

How surprising that these pliant productions of the bed of the ocean, when worn out, or in a state of decay, should possess the amazing qualities of rendering more fertile our fields and meadows, of causing the barren tracts to bring forth, and of renovating the exhausted powers of

the cultivated districts ! On this strange circuit of re-production, we cannot say, " out of the eater came forth meat, and out of the strong came forth sweetness ;" but we have abundant reason to remark, that out of death came forth life, that out of putrefaction came forth vitality !

ANIMAL FLOWERS.

Half removed from the objects] we have just been considering, we observe, on our way to those of a higher order, a number of curious productions in the form of fleshy excrescences among the rocks and stones, some with their heads drawn close together, and others spread out at top in all the luxuriance of a full-blown flower. These, on account of their firm adherence to a particular spot, and apparent want of sensibility, might be taken for vegetables ; but, upon minute examination they will be found to constitute part of a superior class or uniting link betwixt the vegetable and animal creation. Let us attend to the operations of one of them, and we shall soon discover, that what at first wore the appearance of a still, inanimate, full-blown flower, has something of a living and active principle in it. Touch its diverging rays or filaments, and see how they contract ; but in this you may say it does no more than the sensitive plant ; make however another experiment, and put [a shell-fish on its orifice ; behold how it extends itself to receive it, with what efforts it sucks it in, and how the under part of the body swells as it forces the food into the stomach. It is not, however, capable of digesting the shelly substance, and see with what artifice it disgorges it, after having stript it of its contents. These are certainly not the properties of mere vegetables. But what is that other one about ? It has put forth in array all its little fleshy horns or feelers ; with some of them it has laid hold of an insect, which it is in the act of conveying to its mouth ; it soon is made to disappear in the aperture, and the dilating of the under extremity or stalk of the flower, plainly evinces its progress downwards, these are certainly the functions of animal life, and from these and such like actions what at first might appear as nothing more than vegetables, have justly been denominated animal flowers ; while, from their being capable of propagation by cuttings, and of being multiplied by divisions, they may with equal propriety be designated salt-water or sea polypusses, and be reckoned among the wonders of the Almighty in the deep.

The Dancing-School.

If young ladies learned nothing at dancing-schools but what related to the graceful exhibition of their persons, dancing-schools would be very innocent places, [and deserve no reprehension from the pen of the satirist ; but as many a girl has, under the direction of a dancing-master, acquired accomplishments of which she ought to have been totally ignorant, it is highly incumbent on all fathers and mothers to make strict inquiries into the morals of him whom they pitch upon for the improvement of the feet of their children, lest their heads should be injured by some collateral instructions.

Mr. Bidfield, an eminent grocer, having raised a fortune with indefatigable industry, and with an irreproachable character, felt himself so well satisfied with the situation of his affairs, that he left his successful shop to a nephew, and retired with his (second) wife and daughter to a little box which he had built in Hampshire, his native county, intending

to spend the remainder of his days in rural tranquillity, and undisturbed by any commercial connexions. On his arrival at his villa, Mr. Bidfield was very much pleased with every thing about him. It was summer, indeed, and the weather was so fine, that all the beauties of nature appeared to the greatest advantage. Mrs. Bidfield too, though she had been born and bred in the heart of the city, and had something like an affection for the bustling lane in which she lived from her infancy, owned that her house was vastly pleasant. Miss Bidfield, a very pretty girl about seventeen, was quite charmed with the spot, especially as it was near a genteel neighbourhood. In short, the whole family found Bidfield Lodge an agreeable place. Mrs. Bidfield, alone, discovered now and then a hankering after the old house in London, and complained of the dulness of that neighbourhood from which her daughter expected so much pleasure: the truth is, the families in that part of the country were really genteel, and Mrs. Bidfield, conscious of her own awkwardness, though as proud as any woman could possibly be, did not choose to mix with the people who would, she fancied, look upon her, in spite of her finery, with contempt, and most probably turn her into ridicule: she, therefore, as there were no neighbours suitable to her, being either too high or too low, amused herself chiefly with feeding the poultry, killing the snails in the garden, and trotting about after the servants. Mr. Bidfield, who, with a hoarding disposition, had some taste and passion for the *best company*, took a great deal of pains to make his wife sociable with the ladies, who came to visit her on her arrival; but he could not prevail on her to be in the least intimate with them. She returned their visits, indeed, but kept herself always at a ceremonious distance, and, by going rarely to them, gave them no opportunities to be upon a familiar footing with her. Mrs. Bidfield, however, with all her oddities and peculiarities, was a good wife and a good mother; she did all in her power to render her husband's house agreeable to him in every respect, and entertained his friends in the manner he desired. She also permitted her daughter to form what friendships she pleased with the young ladies whom she visited, as she never had found her inclined to the slightest indiscretions. Nancy was as discreet as she was dutiful and affectionate; but there are certain moments in which the most discreet woman in Christendom may be thrown off her guard: and how dangerous an age is seventeen in a female life!

Towards the close of the summer the whole neighbourhood was alarmed by the arrival of a very smart fellow, tall, graceful, in one word, an Adonis, who at the next town professed himself a dancing-master, and set up a school as soon as he could find a house fit for his purpose.¹ In less than a fortnight, merely by the magic of his appearance (for he was quite a stranger), he had several scholars, reputable ones. He certainly appeared to be extremely well qualified for the profession which he had announced, and his fame increased every day. His behaviour as a man, added to his address as a master, strongly recommended him to the soberest families within his reach, and many grown ladies thought they might acquire new graces by putting themselves under his hands. Nancy having been violently pressed one day by her favourite friend, a Miss Chedder, who had been several times at Mr. Sharp's elegant room, and *liked him prodigiously*, to go with her the following evening, told her "that if her mother would give her leave, she would accompany her with all her heart." Charlotte burst into a loud laugh when that reply was out of Nancy's mouth. "My dear creature," said she, "you are a dutiful child to be sure; but I think you may venture to go with me to Sharp's room without asking your mother's leave. Mrs. Bidfield has not

hitherto discovered any terrible apprehensions about your intimacy with me : you may, therefore, I imagine, very safely promise to be of my party without her particular permission. But do as you please : I will take you directly to your mother ; I dare say she will make no objections to my request." Without waiting for an answer, she clapped her hand under her arm, and hurried her to Mrs. Bidfield's apartment. Mrs. Bidfield was not one of those women always prepared to see company : she was disconcerted whenever she was taken by surprise. She therefore started on the abrupt entrance of Miss Chedder into her dressing-room, and with no small precipitation stuffed a stocking which she had been mending into her pocket, in order to conceal it. Miss Chedder, with her usual vivacity, wished her a good morning, and then proceeded to business at once. " I am come, madam, to beg the favour of Miss Bidfield's company to dinner to-morrow. We shall sally forth afterwards in a strong party to Mr. Sharp's school." " To Mr. Sharp's school, Miss Chedder ! " " Ah, madam ; surely there is no harm in going to see two or three dozen of innocent girls dance." " True, Miss Chedder ; but I don't find that any body knows who this Mr. Sharp is, nor from what place he comes, nor, in short, any thing about him. He may be a very indifferent kind of a person for aught I can tell ; and his morals perhaps ——" " Oh ! as to his morals, madam," replied Charlotte, briskly interrupting her, " I have not had time to make any inquiry about them. I can only inform you, that he is generally allowed to behave with great propriety, and therefore I conclude that his morals cannot be very bad. Besides, my papa says he believes Mr. Sharp is a very good sort of a young man." " Well, if Mr. Chedder has a good opinion of him, I will say no more. Nancy shall wait on you." With that reply, Nancy and Charlotte were both thoroughly satisfied, and on the following evening appeared together, with several other ladies, at the elegant room above mentioned. Sharp apparently endeavoured to behave to all the ladies who honoured him with their company with an equality of attention ; but, in spite of his efforts to be equally attentive to them all, his partiality in Miss Bidfield's behalf was glaring. Nancy went home in tip-top spirits, highly flattered by the compliments which Mr. Sharp had addressed to her ; but could not help wishing that he had been a gentleman. However, after having been several times at his school, her prejudices against the dancing-master gradually wore away, and she began to look at him with favourable eyes. Her sensations in his favour were, perhaps, strengthened by the envious emotions which his singular politeness to her evidently excited in the breasts of her female companions, even in the bosoms of those who would have felt themselves grossly affronted by the most honourable overtures from him.

Nancy came home one evening so delighted with Sharp's behaviour to her, and mentioned him to her mother in such terms while she was undressing, that Mrs. Bidfield began to fear she was actually in love with him ; and therefore launched out with great vehemence against those silly girls who were drawn in by dancing-masters, *and such like people of no fashion*, in hopes of inspiring her with a sufficient quantity of pride to prevent her thinking of Mr. Sharp for her husband. Nancy had sense enough to see her mother's drift ; but Mr. Sharp, with his *silver tones*, had made such an impression on her tender heart, through her *charmed ears*, that she paid no regard to it : she knew that by giving her hand to him she should irritate both her parents against her ; but she knew also that she had five thousand pounds (the legacy of an aunt) in her own power, and she determined, with more spirit than prudence, to put them

and herself into the possession of the man who was become absolutely necessary to her happiness. In consequence of that determination, she wrote a few lines to her lover, which produced the most grateful answer to be conceived; and they were soon afterwards privately married. As soon as the ceremony was over, Sharp hurried his bride into a post-chaise, and away they went with the utmost expedition towards London. Nancy did not much relish the ready-furnished lodgings to which her husband took her; but as his carriage to her was exquisitely endearing, she could not bring herself to complain of the shabbiness of her apartments, imagining, no doubt, that she would be taken to more eligible ones when they had been some time in town. In a few days after their arrival, Mr. Sharp said to his Nancy, fondly patting her face, while he sat upon her knee, "Suppose, my dear, we go to the Bank to-morrow; we have a little business to settle there, you know: you understand me, Nancy." "Yes, my dearest," replied Nancy, sweetly smiling on him, "and I will wait on you with the greatest pleasure." They went the next morning to the Bank. Sharp, when he saw his Nancy's fortune transferred to him, quitted her with an abruptness which astonished her—"Now, my dear, you may go to the devil."

R. N.—N.

Beauties of England.

NO II.—WYTHBURN LAKE.

Leathes' Water, called also Wythburn or Thirlmere Water, is decidedly the most lonely and desolate of all the lakes; but there is a majestic wildness in its appearance that renders it superior in interest to the most fertile districts. This sheet of water looks black, both from its depth and the gloom of the vast crags that scowl over it, though really as clear as crystal.

It is completely encompassed by dark mountains, or rather rocks, many of which jet out far into the bosom of the lake, and give it an air of indescribable grandeur. A thousand huge rocks hang on the Helvyn's Brow which have apparently been in motion, and are now seemingly prepared to start anew. Except the larch and wild fir, scarce a tree can be discerned in the prospect, and strong must be the mind which is not affected with melancholy on viewing it. The roads wind along the naked margin of the lake, and render it dangerous for travellers, as the slightest deviation might occasion their destruction. The frequent suicides that have been committed, almost make one consider the place dangerous to a person inclined to melancholy. A rock which overhangs the lake, has been the last resting spot of many an unfortunate being. Not long ago a young man, resident in the neighbourhood, put an end to his existence by precipitating himself from it into the lake, which is perpendicularly deep from the edge. His name was Clarke, and it is always known by the shepherds who inhabit its banks by the name of 'Clarke's Leap.' The world knows not more of Clarke than his miserable fate. What renders Thirlmere Water singularly picturesque, is, its being almost intersected in the middle by two peninsulas, joined to each other by a bridge, built in a style suitable to the genius of the place, which serves for an easy communication between the peasantry who dwell on the opposite banks. From the top of an eminence behind Dale-head house, a general view of the lake may be seen to the best advantage.

The northern part is beautifully decorated with two small islands,

adorned with woods, and charmingly situated. The lake terminates on one side with a pyramidal dark cliff, which is inhabited by a multitude of birds of prey, which here live unmolested in their inaccessible retreats; opposite the above, a silver grey rock shoots forth, overshadowing and partly concealing the water, and has a particularly fine effect. There is one curious spectacle often beheld by the shepherds on the tops of those mountains; the traveller may never chance to see it, but it is so happily delineated in the following stanzas, that he may less regret his loss: I mean the effects of mists which frequently involve in darkness every object round the basis of these eminences, while their majestic tops are seen rising in all their magnificent beauty far above the surrounding gloom, and resplendently gilded by the rays of the sun. The extract is from *Beattie's Minstrel*:—

“And oft the craggy cliff he loved to climb,
When all in mist the world below was lost;
What dreadful pleasure! there to stand sublime
Like ship-wrecked mariner on desert coast,
And view the enormous waste of vapour tost
In billows lengthening to the horizon round;
Now scooped in gulphs, with mountains now embossed,
And hear the voice of mirth and song rebound,
Flocks, herds, and water-falls along the hoar profound.”

On the whole, this lake is well worth visiting, were it only for the purpose of indulging, during a short space, those sensations so poetically termed
“the joy of grief.”

Roguery of Horse-Dealers.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—When your publication first appeared, I could not but commend the judicious advertisement, it being so totally free from the bombast which usually accompanies the introduction of a new work. *The Housekeeper's Magazine* has uniformly maintained the truth of its professions, and its general utility is too well known and acknowledged to require any panegyric from an individual. I am not attempting to flatter you with fulsome compliments, but simply adhere to the old maxim—“*Palam qui meruit, ferat.*” I shall annex a few lines which probably may be new to some of your readers.

Being an occasional attendant at horse-sales, I have often observed the security which an inexperienced person pictures to himself by bidding upon what he conceives the judgment of a dealer, who is apparently anxious to purchase the horse in question, by carefully examining him as to his different points, and bidding accordingly, the object of which is, to excite others to bid freely: here is an instance of the “*fraus mendacitecta colore*,” but the fact is, the horse belongs to the very dealer who appears so desirous to buy the animal. He is well aware that it is an axiom with gentlemen—“A horse bought at the market-price cannot be dear.” This is a deception that young purchasers are not always alive to till they have obtained their experience at their own cost.

If you should judge this hint worthy insertion in your useful publication, I think I could furnish you with further information, with reference to similar artifices.—I remain, Sir, your's respectfully,

Bloomsbury-square, Nov. 4, 1825.

OBSERVANTISSIMUS ÆQUI.

A Marriage Bouquet.

1. If your object is to be happy, never marry a rich woman without rank, or a lady of rank without riches; the former will taunt you with your poverty before marriage, and the latter will taunt you with the poverty you feel after.

2. If your lady receive a number of short post letters, which she is anxious to conceal from you, never inquire where they come from, or endeavour to get at them by stealth. In such cases "Ignorance is bliss."

3. If you marry an only daughter, lay your account with being under the espionage of her waiting-maids, and with seeing her frequently petted and peevish.

4. If you mean to be really a domestic man, never marry an ugly woman, even though she have the wealth of Plutus and the virtues of an angel.

5. If your wife be seized with a violent fit of kindness, be very careful what promises you make while it lasts.

6. If you find your home uncomfortable, do not try to make it better, that is not your province: go out and get merry every night for a week; be sure to be in good humour when you come home; and before the week is over, it will be either better or worse.

7. The public endearments of new-married people are disgusting. The man who indulges in them is not only guilty of indecency, but of rank folly; for what wise man counts his coin in the presence of those who, for aught he knows, may be thieves.

8. If your wife be jealous, be sure to romp with every lady you meet when in her company; but never use any familiarity with a female of a rank lower than your own. The former may remove her fears; the latter must increase them.

9. If you would live happily, always whistle or laugh while your wife is scolding.

10. If she get into a fury, take yourself off without trying to pacify her; a man who exposes himself to a storm, is sure of being pelted, while the storm is never the shorter nor the less severe.

11. Never offend the ears of your wife by a coarse or indelicate expression; the fairest mirror is stained by a passing breath.

12. Never marry a female for her money. If you are in want of a cool thousand or two, borrow it of the Jews, at the total per cent, rather than embark your happiness on so precarious a bark.

13. Give your lady a loving salute after reading these maxims to her.

Zinc Plates for Engraving.

In Germany, at present, artists have begun to substitute zinc plates instead of copper plates, and also instead of stone for engravings. The artist draws on the zinc as on stone, and the expense of engraving is thus saved. A large work, being a collection of monuments of architecture, from zinc plates, has already appeared at Darmstadt, and is highly spoken of. The process is said to unite the economy of lithography with the clearness of copper engraving.

Four Wonders.

A great woman not imperious, a fair woman not vain, a woman of common talents not jealous, an accomplished woman, who scorns to shine—are four wonders, just great enough to be divided among the four quarters of the globe.

ANSWERS TO CHARADES AND QUESTION IN OUR LAST.

Charades : 1. Love-lorn—2. Grace-less—3. Change-less.—*Question* : XIX.

A Riddle,

BY LORD BYRON.

I am not in youth, nor in manhood, nor age,
But in infancy ever am known ;
I'm a stranger alike to the fool and the sage,
And though I'm distinguish'd in history's page,
I always am greatest alone.

I am not in the earth, nor the sun, nor the moon,
You may search all the sky—I'm not there ;
In the morning and evening, though not in the noon,
You may plainly perceive me, for like a balloon,
I am midway suspended in air.

I am always in riches, and yet I am told,
Wealth ne'er did my presence desire ;
I dwell with the miser, but not with his gold,
And sometimes I stand in his chimney so cold,
Though I serve as a part of the fire.

I often am met in political life,
In my absence, no kingdom can be ;
And they say there can neither be friendship nor strife,
No one can live single, no one take a wife,
Without interfering with me.

My brethren are many, and of my whole race,
Not one is more slender and tall ;
And though not the eldest, I hold the first place,
And even in dishonour, despair, and disgrace,
I boldly appear 'mong them all.

Though disease may possess me, and sickness, and pain,
I am never in sorrow or gloom ;
Though in wit and in wisdom I equally reign,
I'm the heart of all sin, and have long lived in vain,
And I ne'er shall be found in the tomb !

New Anagrams.

- | | |
|------------------|-------------------|
| 1. A tame sin. | 4. Cool cheat. |
| 2. Eat cherry. | 5. Peter's cable. |
| 3. Our big hens. | 6. I start game. |

POETRY.

In Silence and Sorrow.

IN silence and sorrow
 Thy footsteps I'll follow,
 Where hope never ventured, where joy never came;
 By others forsaken,
 This heart will but waken,
 To share in thy anguish, thy grief, or thy shame !
 The world may deceive thee,
 Its falsehoods may grieve thee,
 And those may look coldly that once fondly smiled ;
 But when danger is nearest,
 'Tis then thou art dearest
 To the heart and the bosom that never beguiled !
 Then, think not that sorrow
 A moment can borrow
 One sigh from the breast that's truly thine own ;
 Nor that fortune can heighten,
 Or pleasure can brighten,
 The love of the heart that adores thee alone !
 Whether pleasure caress thee,
 Or sorrow distress thee,
 Still, still must this bosom adore thee the same ;
 As the flower that at morning
 The sun was adorning,
 Turns to meet him at eve, tho' less glorious his flame !

B. C. W.

Stanzas.

Why, Fancy, dost thou call to mind
 The dreams of youth that quickly fled ?
 Why cast a ling'ring look behind,
 On friends long lost—"the changed, the dead ?"
 In eyes that should forget to weep,
 Why does fond Memory wake the tear ?
 Why will my heart a vigil keep
 O'er joys that should no more be dear ?
 'Tis, that remembrance, like the vine,
 With many a sigh of fond regret ;
 Round earlier relics loves to twine,
 Which sorrow has not banish'd yet !

W.

The Difference.

A priest, who a while at the altar had tarried,
 Awaiting a couple proclaim'd to be married ;
 Disgusted and teased by the lengthen'd delay,
 Till his last drop of patience was oozing away,
 Thus exclaim'd in a passion—"O had I the power,
 To unmarry again, folks would keep to their hour."

B. D.

WEEKLY ALMANACK.

NOVEMBER. Saturday, 26.—High water, morn. 39 min. p. 2; aft. 57 min. p. 2.—Sun rises 51 min. p. 7, sets 9 min. p. 4.
Sunday, 27.—Advent Sunday: this and the three subsequent Sundays which precede the grand festival of Christmas, take their name from the Latin *advenire*, to come into; or from the word *adventus*, an approach.—High water, morn. 16 min. p. 3; aft. 32 min. p. 3.—Sun rises 52 min. p. 7, sets 8 min. p. 4.
Monday, 28.—Michaelmas Term ends.—High water, morn. 48 min. p. 3; aft. 5 min. p. 4.—Sun rises 53 min. p. 7, sets 7 min. p. 4.
Tuesday, 29.—High water, morn. 22 min. p. 4; aft. 42 min. p. 4.—Sun rises 54 min. p. 7, sets 6 min. p. 4.
Wednesday, 30.—St. Andrew: this saint was the son of Jonas, a fisherman at Bethsaida, and younger brother of Peter. He was condemned to be crucified on a cross of the form of an X; and that his death might be more lingering, he was fastened with cords.—High water, morn. 2 min. p. 5; aft. 22 min. p. 5.—Sun rises 55 min. p. 7, sets 5 min. p. 4.
DECEMBER. Thursday, 1.—High water, morn. 43 min. p. 5; aft. 9 min. p. 6.—Sun rises 56 min. p. 7, sets 4 min. p. 4.
Friday, 2.—High water, morn. 35 min. p. 6; aft. at 7.—Sun rises 58 min. p. 7, sets 2 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	58	to 74
New Red Wheat	50	.. 65
New White ditto	55	.. 73
Rye	40	.. 42
Barley	45	.. 47
Pale Malt	68	.. 72
Feed Oats	25	.. 29
New Pigeon Beans	50	.. 54
Boiling Pease	52	.. 54
Grey Pease	46	.. 49
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.				Friday.			
	s.	d.	s.	d.	s.	d.	s.	d.
Beef	3	8	to 5	0	3	8	to 4	8
Mutton	4	0	.. 5	4	3	10	.. 5	2
Veal	4	4	.. 6	0	4	8	.. 5	8
Pork	3	8	.. 5	8	3	8	.. 6	2
Lamb	0	0	.. 0	0	0	0	.. 0	0

Cattle at Market.

	Mon.	Fri.
Beasts	2,935	672
Sheep	18,820	4,670
Pigs	130	180
Calves	220	160

NEWGATE AND LEADENHALL.

Beef .. 2s. 8d. to 4s. 0d.	Veal 3s. 4d. to 5s. 0d.
Mutton 4 0 .. 5 2	Pork 4 0 .. 5 4
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	62s. to 64s.	York .. 60s. to 62s.
Cambridge ..	60 .. 62	

Irish.

New Carlow .. 108s. to 0s.	Belfast 0s. to 0s.
Waterford .. 0 .. 105	Cork .. 0 .. 106
Newry	Dublin 0 .. 0

CHEESE, per Cwt.

Double Gloucester 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt. s. d.

New Belfast middles	65	to 67
New Waterford sides	66	.. 68

HAMS, per Cwt. s. d.

Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound. s. d. s. d.

Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt. s. d. s. d.

Yorkshire Kidneys	5	6	to 6	0
Ware	4	0	.. 6	0
Middlings	3	0	.. 3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adair's	40	6
Burdon	41	0
Beaumont	39	0
Heaton	43	0
Hebburn Main	43	6
Holywell	41	0
Kenton West	40	0
Killingworth	43	0
Liddell's Main	36	0
Ord's Redhugh	36	0

Sunderland.

Fawcett Main	40	6
Hedworth Main	37	0
Lyon's	43	6

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Flannel.

FROM a review of the different substances worn next the skin, it would appear that wool has greatly the advantage over the others. Flannel, by its gentle stimulus on the skin, has the beneficial effect of keeping the pores in a state the most favourable to perspiration. In flannel, the discharge by perspiration proceeds uniformly; but not so in linen, when soiled with the moisture of the skin. The different effects of flannel and linen are particularly perceptible during brisk exercise. When the body is covered with the former, though perspiration be necessarily increased, the perspired matter passes off through flannel into the atmosphere or air, and the skin remains dry and warm. If the same exercise be taken in linen shirts, perspiration, as in the former case, is indeed also increased; but the perspired matter, instead of being dispersed into the atmosphere, remains upon the linen, and not only clogs the pores, but gives a disagreeable sensation.

Flannel has another advantage which merits attention. As it does not retain the humours discharged from the skin, people who perspire profusely in flannel shirts, will not easily catch cold on going into the open air. But the same is not the case in respect of linen shirts, which, by retaining the perspired matter, will occasion a sensation of chillness, often followed by a violent cold, and sometimes even fatal effects. The prejudices of people have been much excited, both in favour of flannel and against it. It has been objected, that flannel worn next the skin occasions weakness, by too much increasing perspiration; but this objection seems not to be founded in truth, since perspiration scarcely ever can be immoderate or hurtful, as long as the skin remains dry.

Flannel, when first used, is apt to cause an uneasy sensation, but this soon goes off. In those who wear flannel, the skin, on being much rubbed, will become red and inflamed; but we ought not on that account, to infer

that flannel produces cutaneous eruptions ; on the contrary, by preserving the pores open, and increasing perspiration, it tends greatly to remove the cause of cutaneous eruptions, which arise chiefly from an irregular state of that discharge through the pores of the skin. The prejudice against the use of flannel next the skin seems to be owing, in great measure, to the effects which ensue, from not changing it sufficiently often ; but this objection is to be imputed to the wearer, not to the flannel itself. It must be acknowledged, that the advantages above mentioned strongly recommend the use of flannel as a preservative of health, particularly to those who are exposed to all kinds of weather. It has the additional advantage of being suitable to all seasons, and of compensating a deficiency of upper dress. Extraordinary beneficial effects have been experienced from flannel in a variety of cases. In gouty, and particularly rheumatic habits, it has operated with singular advantage. In obstinate coughs, where symptoms of consumption were apparent, it has proved highly serviceable ; and upon the whole, it merits a more general and extensive application than it has ever yet obtained.

Proper Food and Drink for Children.

The wisest maxim in treating infants, is to follow the simple dictates of nature ; yet some people give them wine, spirits, spices, sugar, and many things that the stomach of many a grown-up man or woman would reject. The first milk a baby can squeeze from his mother's breast is medicine and nourishment for him, and if she is too ill to bestow it, it would be more safe to let him sleep three or four hours to wait her recovery, than to give him any aliment. If he seems to crave it, mix two tea-spoonsful of milk, warm from the cow, with four tea-spoonsful of soft-boiled water, and give him half a tea-spoonful at a time ; a little warm, as his mouth cannot bear much heat ; at all times the utmost care will be necessary to avoid hurting his gums when feeding him. His food should be cooled by little and little, in a saucer, and it should be given to him in a small spoon, only half filled, which will save his clothes from being dirtied, and keep his bosom dry. Let him swallow one little portion, before another is offered, and raise his head, that it may pass the gullet easily. Never entice, nor press him to take more, if he once refuses it. He knows best when he has enough, and if he exceeds, by teasing, it may perhaps disorder his stomach, or train him to gluttony. By forcing his appetite, he will be deprived of calm sleep, which is as necessary for his growth as food. As soon as he can have his mother's milk, no other sustenance will be wanting, if she is a good nurse. If there should be the least doubt of her having milk enough, the child may have cow's milk mixed with two-thirds of soft-boiled water, presented to his lips very frequently ; but he never should be urged to accept it. If the mother cannot suckle the child, get a wholesome cheerful woman, with young milk, who has been used to tend young children. After the first six months, broths, and innocent foods of any kind, may do as well as living wholly upon milk. Asses' milk is lighter than cow's milk, and requires only one-third part of water for an infant. Goats' milk is next best, and takes an equal quantity of water. If milk cannot be had, a tea-spoonful of the yolk of a fresh egg, well beaten, and mixed with five tea-spoonsful of soft-boiled water, will supply the place of milk. A piece of the lean part of well-fed veal, three inches square, and one inch in thickness, will make soup for a baby for two or three days. Only half the meat should be boiled at once, and that in a pint of soft

water, till one-third of the water is consumed. Strain the soup, and set it to cool. When cold, take off the scum, and pour the clear liquor from the sediment. Warm a little for use as it is wanted. Any lean fresh meat will do; but veal or the flesh of young animals is best. If that cannot be had, a thin gruel made from rice, or fine pot barley, or shelled oats, will answer the purpose. It is improper and pernicious to keep infants continually at the breast; and it would be less hurtful, nay even judicious, to let them cry for a few nights, rather than to fill them incessantly with milk, which readily turns sour on the stomach, weakens the digestive organs, obstructs the mesenteric glands, and ultimately generates scrofula and rickets. In the latter part of the first year, pure water may occasionally be given; and if this cannot be procured, a light and well-fermented table-beer might be substituted. Those parents who accustom their children to drink water only, bestow on them a benefit, the value and importance of which will be sensibly felt through life. Many children, however, acquire a habit of drinking during their meals; it would be more conducive to digestion, if they were accustomed to drink only after having made a meal. This useful rule is too often neglected; it is certain that inundations of the stomach, during the mastication and maceration of food, not only vitiate digestion, but may be attended with other bad consequences. Cold drink, likewise, when brought in contact with the teeth, previously heated, may easily occasion cracks or chinks in these useful bones, and pave the way for their carious dissolution.

Destruction of Rats, &c.

In reply to the inquiry of a correspondent, respecting the best method of destroying rats, we would refer him to the plan of an improved rat-trap, given in the 48th Number of *The Economist*, the use of which we think far preferable to the application of nox vomica, arsenic, &c.; for although these poisons are sufficiently destructive to such vermin, yet they not unfrequently prove fatal to children and domestic animals, and are, consequently, of too dangerous a nature to deserve recommendation: were this objection not sufficient, there is another, and perhaps still stronger one—that the poisoned rat frequently retires but a short distance in his hole, dies, and becomes putrid, the unpleasantness, and sometimes bad effects, of which need not be pointed out. These observations, of course, hold equally good with respect to mice. It is said that strewing the cuttings of human hair in their holes or haunts, or placing portions of it in different parts of any new building, is an effectual mode of driving these mischievous animals from any dwelling-house or other premises, and if adopted in the building of a new house, it will never be infested by them. The efficacy of this remedy is supposed to consist in its smell, these vermin being remarkably acute in that sense. It is a well-known practice with rat-catchers to disguise the smell of their persons, by some powerful scent or perfume, to prevent alarming these vermin.

General Rules for Preserving Health.

Keep the feet from wet, and the head well defended from cold when in bed—avoid plentiful meals—drink moderately of warm and generous, but not inflaming liquors—go not abroad without breakfast—shun the

night air as you would the plague ; and let your bones be kept free from damp by warm fires. By observing these few and simple rules, better health may be expected than from the use of the most powerful medicines.

COOKERY, &c.

To fry Venison.—Cut the meat into slices, and make gravy of the bones. Fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into the pan, and keep stirring it till thick and brown. Put in some fine powder sugar, the gravy made of the bones, and some red wine ; let it be the thickness of cream ; squeeze in a lemon ; warm the venison in it : put it in the dish, and pour the sauce over it. Omit the sugar, if you choose, and send currant-jelly to table with it in a glass.

To fry Sausages with Apples.—Take half a pound of sausages and six apples ; slice four about as thick as a crown-piece, and cut the others in quarters ; fry them with the sausages of a fine light brown, and lay the sausages in the middle of the dish, and the apples round. Garnish with the quartered apples. Or fry them without any apples, and serve on fried bread. Mashed potatoes are eaten with them. Sausages are very good boiled, or rather simmered ; they should be put in when the water boils, and simmer four minutes, if small ones, or six, if large ones. Serve them with poached eggs, or mashed or roasted potatoes.

Sweetbreads.—Cut them into long slices ; beat the yolk of an egg, and rub it over them. Make a seasoning of pepper, salt, and grated bread ; strew it over them, and fry them in butter. Serve them up with melted butter and ketchup ; garnish with crisped parsley, and very small thin slices of toasted bacon. Sweetbreads are very good boiled whole, and sent to table with parsley and butter, garnished with lemon ; or parboiled, and afterwards broiled, or browned in a Dutch oven before the fire.

Hodge Podge.—Cut a piece of brisket of beef into eight or ten pieces ; put it into a pot that will hold about a gallon, besides the meat, &c. ; put in three full quarts of water, and one quart of small beer, or rather less ; scum it well, put in onions, carrots, turnips, celery, black pepper, and a little salt : when the meat is tender, take it out, strain the soup ; put a bit of butter into the stew-pan, and a spoonful of flour ; stir it till brown, and take care not to let it burn : take the fat off the soup, put it into the stew-pan, stew it with the beef in it, and the nicest part of three or four savoy ; when they are tender, serve up the soup : turnips and carrots may be served with it ; also spinach, celery, and endive. The savoy may be omitted if not approved. In all kinds of soups, any species or roots may be added or omitted, except in white soups. A leg of beef cut to pieces, and stewed five or six hours, with carrots, turnips, allspice, onions, celery, pepper, and salt, makes very good soup ; a little small beer is an improvement to all brown soups.

To make Fancy Biscuits.—Take one pound of almonds, one pound of sugar, and some orange-flower water. Pound the almonds very fine, and sprinkle them with orange-flower water ; when they are perfectly smooth to the touch, put them in a small pan, with flour sifted through a silk sieve ; put the pan on a slow fire, and dry the paste till it does not stick to the fingers ; move it well from the bottom to prevent its burning ; then take it off, and roll it into small round filets, to make knots, rings, &c. and cut it into various shapes ; make an icing of different colours, dip one side of them

in it, and set them on wire gratings to drain. They may be varied by strewing over them coloured pistachios, or coloured almonds, according to fancy.

Rice Cheescakes.—Boil four ounces of rice till it is tender, and then put it into a sieve to drain; mix with it four eggs well beaten up, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, a glass of brandy, or ratafia water. Beat them all well together, then put them into raised crusts, and bake them in a moderately heated oven.

To make Ice Cream.—To a pound of any preserved fruit add a quart of good cream, squeeze the juice of two lemons into it, and some sugar to taste. Let the whole be rubbed through a fine hair sieve, and if raspberry, strawberry, or any red fruit, add a little cochineal to heighten the colour: have the freezing pot nice and clean; put the cream into it, and cover it; then put it into the tub with ice beat small, and some salt; turn the freezing pot quick, and as the cream sticks to the sides, scrape it down with an ice-spoon, and so on till it is frozen. The more the cream is worked to the side with the spoon, the smoother and better flavoured it will be. After it is well frozen, take it out, and put it into ice shapes with salt and ice; then carefully wash the shapes for fear of any salt adhering to them; dip them in lukewarm water, and send them to table.

To make Capillaire.—Mix six eggs well beat up, with fourteen pounds of loaf sugar, and three pounds of coarse sugar. Put them into three quarts of water, boil it twice, skim it well, and add a quarter of a pint of orange-flower water; strain it through a jelly-bag, and put it into bottles for use. A spoonful or two of this syrup put into a draught of either cold or warm water, makes it drink exceedingly pleasant.

USEFUL RECEIPTS.

To render Paper Fire-Proof.—Whether the paper be plain, written, or printed on, or even marbled, stained, or painted, for hangings, dip it in a strong solution of alum water, and then thoroughly dry it. In this state it will be fire-proof. This will be readily known by holding a slip, thus prepared, over a candle. Some paper requires to imbibe more of the solution than by a single immersion; in which case the dipping and drying must be repeated, till it becomes fully saturated. Neither the colour nor quality of the paper will be in the least affected by this process; but, on the contrary, will be improved.

An easy Method of Darkening Mahogany.—Nothing more is necessary than to wash the mahogany with lime-water, which may readily be made by dropping a nodule of lime into a basin of water.

To take Ink Spots out of Mahogany.—Apply spirits of salts with a soft bit of sponge, and the ink will soon disappear if done once or twice at short intervals.

To take Ink Spots out of Leather.—To one spoonful of oil of vitriol, add two of pure water; take a clean sponge, dip it gently into the liquid, and by moderate friction on the part stained, the ink will gradually disappear.

To clean Marble, Jasper, Sienna, and Porphyry.—Mix up a quantity of very strong soap lees with quick lime, to the consistence of milk, and lay it on the marble you wish to clean, where it may remain twenty-four

or thirty hours ; it is afterwards to be cleaned with soap and water, and it will appear as if new.

To take Stains out of Silk.—Mix together, in a phial, two ounces of essence of lemon, and one ounce of oil of turpentine. Grease and other spots in silks, are to be rubbed gently with a linen rag dipped in the above composition.

To scour Undyed Woollens.—Cut half a pound of the best yellow soap into thin slices, and pour such a quantity of boiling river water on it as will dissolve the soap, and make it of the consistence of oil. Cover the articles about two inches with water, such as the hand can bear, and add a lump of American pearl-ash, and about a third of the soap solution. Beat them till no head or lather rises on the water ; throw away the dirty water, and proceed as before with hotter water without pearl-ash.

To purify Fly-Blown Meat.—It has been successfully proved, by many experiments, that meat entirely fly-blown, has been sufficiently purified to make good broth, and had not a disagreeable taste, by being previously put into a vessel containing a certain quantity of beer. The liquor will become tainted, and have a putrid smell.

MEDICINE.

Hydrophobia.—At Udina, in Triuli, a poor man, lying under the frightful tortures of the hydrophobia, was cured with some draughts of vinegar, given him by mistake, instead of another potion. A physician of Padua got intelligence of this event at Udina, and tried the same remedy upon a patient at the hospital, administering to him a pound of vinegar in the morning, another at noon, and a third at sun-set ; by which means the man was speedily and perfectly cured.

To make Lip Salve.—Put into a gallipot or small jar, two ounces of white wax, half an ounce of spermaceti, and a quarter of a pint of oil of sweet almonds ; tie it down close, and put it into a small saucepan, with as much water in it as will come nearly to the top of the gallipot, but not high enough to boil over it ; let it boil till the wax is all melted ; then put in one pennyworth of alkanet-root, tied up in a bit of rag ; tie it down, and put it again into the saucepan, and let it boil till it is of a proper colour ; it is best to take a little out first to cool, as it looks much paler when cold. When it is as deep a red as it is intended to be, take out the alkanet-root, and put in about two pennyworth of essence of lemon, and a few drops of bergamot ; pour some into small boxes for present use, and the remainder into a gallipot ; tie it down with some bladder or leather, to keep it close from the air, and it will keep for twelve months.

Abernethy's Prescription for Indigestion.—Take of calomel (or sub-muriate of mercury) ; precipitated sulphuret of antimony, each one scruple ; powder of gum guaiacum, two scruples ; Spanish soap, as much as will be sufficient to form into twenty pills, which are to be taken night and morning.

Dr. Babington's Remedy for Indigestion, attended with Costiveness.—Take of infusion of colombo, six ounces ; carbonate of potass, one drachm ; compound tincture of gentian, three drachms : mix. Three table spoonsful are to be taken every day at noon.

An excellent Remedy for the Hooping Cough.—Two scruples of salt of tartar, and ten grains of cochineal, dissolved in half a pint of spring water; sweeten with loaf sugar, to make it palatable.

A Substitute for Harrowgate Baths.—Two ounces of sulphate of potass to enough water for a bath.

HUSBANDRY, RURAL ECONOMY, &c.

Method of Treading Corn in Virginia.

IN Virginia, and many other places, wheat is trodden out by horses, nearly in the same way as it was formerly done in Palestine by oxen. The treading-floors are generally from sixty to one hundred feet diameter; and the larger their diameter is, so much easier is the work to the horses. The track, or path, on which the sheaves are laid, and on which the horses walk, is from twelve to twenty-four feet wide, or more. The floors are commonly inclosed by fences; and the horses are generally driven between them promiscuously and loose, each pressing to be foremost, so that fresh air may be obtained, biting, jostling, and kicking each other with the greatest fury. The labour in this way is extremely severe. Upon some small floors a centre-stick is placed, to which hangs a rope, or a pole and swivel, and four or five horses being fastened together, travel round upon the sheaves with the utmost regularity. Previous to laying down the wheat-sheaves, the state of the air, and the probability of its continuing dry through the day, is fully considered. If they resolve to tread, the morning is suffered to pass away till the dew is removed. A row of sheaves is first laid upon the floors with the heads and butts in a line across the tract of it, as a bolster for receiving other sheaves; and these sheaves range with the path, or circle, the butts resting on the floor. Other sheaves are ranged in like manner, with the heads raised on the former, till the whole floor is filled, when it appears to be filled with nothing but ears of wheat, sloping a little upwards. Upon laying down each sheaf, the band thereof is cut with a knife. A westerly wind is always desirable while treading is going on, as when the wind is from the eastward, dampness generally prevails. In some instances, twenty-four horses are formed at some distance from the floor into four ranks; and when the floor is ready laid, the word is given to advance. For the sake of order and regular work, a boy, mounted on one of the foremost horses, advances in a walk with the whole rank haltered or tied together, and enters upon the bed of wheat, walking the horses slowly over it; another rank is ordered to follow as soon as the first is supposed to have obtained a distance equal to a fourth part of the circumference of the bed, and in the same manner the other ranks proceed. They are forbidden to go past a walk, till they have proceeded five or six rounds, when the word is given to move at a sober trot, and to keep their ranks at a full distance from each other, regularity and deliberate movement being necessary for preventing confusion. The gentle trot is continued till it may be supposed the horses have travelled eight or nine miles, which is the extent of their first journey; they are

then led off to be foddered and watered, when the trodden light straw is taken off as deep as the place where the sheaves lie close, and are but partially bruised. As soon as this first straw is removed, one-third of the width of the bed is turned over on the other two-thirds from the inner side or circle of the bed, which narrows the neck of the next journey. The horses are again led on, and trot out their second journey, till the straw be clear of wheat. The outer part of the bed is then turned upon the middle part, when the horses take another journey. The loose straw being then taken off, the whole remaining bed is turned up from the floor, and shaken with forks, and handles of rakes, after which the horses give another tread, which finishes the work. The grain is then shoved up from the floor with the heads of rakes turned downwards, and put into heaps of a conical form, in which situation it often remains exposed to the weather for several days. The correct American agriculturists, however, have houses adjoining to the treading floor, where the grain is deposited till it is cleared from the chaff and offal; though as most of them continue treading, if the weather be favourable, till the whole crop is separated from the straw, it is pretty obvious that the grain stands a considerable chance of being damaged before the several processes are concluded.

To form a Plantation.

When a plantation of timber is to be formed, the first step necessary is to fence the ground that is to be planted, so that cattle of all kinds may be kept from making inroads. The ground to be planted ought to be completely fallowed on the preceding year, and, if in a rough or waste state, two years fallowing will be useful. If wet or boggy, open drains are to be dug through all the hollow places, so that superfluous moisture may be removed. These operations being performed, the planting may proceed, in executing which, great care should be taken to make the pits of a proper size; and, in filling them up, that the best earth be returned nearest the roots. A mixture of timber, in the same plantation, is always advantageous, and thick planting is eligible, for the purpose of affording shelter. As the plantation gets forward, attention must be paid to thinning and pruning the trees, removing always those first that are either sickly or debilitated; and, in this way, and by exercising constant attention in the management, timber trees will advance with much greater rapidity than if neglected and overlooked. Much expense is often incurred in planting trees, which is afterwards lost by neglecting to train them up. Trees, indeed, are, in most cases, put into the earth, and then left to themselves to grow or die; whereas with them, as with all other plants, the fostering hand of man is indispensably called for in every stage of growth, otherwise they will rarely arrive at perfection, or make that return to the owner which may be reasonably expected, when the several processes of planting, pruning, and thinning, are duly exercised. Planting trees in hedge-rows is not only prejudicial to fences, but of great detriment to corn crops cultivated in fields surrounded by these hedge-rows, especially if the fields are of a small size. If shelter is wanted for a field, the best way of procuring it is to form belts, or strips of planting, from fifty to sixty feet wide; for timber trees thrive much better than when planted in rows, or narrow strips. All cold or moorish soils are greatly benefitted by being inclosed in this way; though it may be remarked, that small inclosures ought to be avoided, because they occasion a great waste of ground without affording a benefit in other respects proportional to the heavy expense entailed upon the proprietor or tenant, for supporting such a number of unnecessary fences.

An easy way of raising Fruit-Trees.

Take a piece of the root of an apple or pear-tree, about six inches long, and tongue-graft a cyon of an apple or pear into the root, which should be done thus : cut both the root and the graft aslope, about an inch, and that very smooth ; then cleave them both about an inch, and insert them into each other, that the sap of the graft may join that of the root, as much as possible ; lap the jointed part about with a little hemp, or flax-hurds, and set the root so grafted into the ground, about ten or twelve inches deep, so that the joint may be covered about four inches under the earth, that it may not at any time be buried, but kept moist by the earth. The root you graft upon must not be less than your cyon ; it is no disadvantage that it may be bigger, then you can only join the sap of the graft and root on one side ; but it is best that the root and graft be of the same bigness, for then you can join them on both sides ; it is not necessary your graft be one year's growth, it may be any fair straight branch, as big as a man's finger, five or six feet long, providing the root be proportionable : the roots of young trees are to be preferred to those of older trees, because they will be apter to take in sap, and nourish the branch grafted into them ; the best roots are those that are raised from kernels, which may be drawn at one, two, or three years old, according to their growth. A gentleman who had sown a bed of apple-kernels in March, plucked up, the ensuing spring, forty of these seedlings, grown to the thickness of a fair graft, and, after tongue-grafting, he planted them again. They all grew, and four of them bore fruit to perfection that year ; so that in a year and a half's time, from an apple-kernel he had fruit, and much larger than ordinary ; and he is of opinion, that plums, cherries, apricots, peaches, and all sorts of fruit-trees might be thus raised.

Method of preserving Plants.

Take a plant in flower, with one of its bottom leaves on it, if it have any ; bruise the stalk if too rigid, or slit it if too thick ; spread the leaves and flowers on paper, as nearly in their natural order as possible ; cover them with more paper, on which place a sufficient weight. In a day or two, or whenever they are perfectly flat, lay the plants on a bed of dry commons and, sift over them more dry commons and, and let them lie three weeks or a month ; after these are perfectly dry and hardened, they should be placed in a book with the following cement : infuse for a considerable time before it is wanted, two ounces of camphor in three quarts of water, shake it from time to time ; add, when the plants are ready, two ounces of carpenter's glue, and two ounces of isinglass, to a pint of water ; let them stand a day or two, then boil the liquor, and strain it through a coarse cloth. Smear the backs of the plants with this cement when warmed ; lay them on paper, and gently press them ; then expose them to the air a few minutes, and finally lay them to dry under a small weight.

Another Method.—Two plates of iron of a proper size, must be made so thick as to prevent bending, and must have a hole near each corner for the reception of a screw. Prepare the plants as above described, and then lay several sheets of paper under and over the plant, spread upon one ; then put the whole between the iron plates, and put them into an oven, after the bread is drawn, during two hours ; after this, mix equal parts of aqua-fortis and brandy, and rub the flowers lightly over with this liquor ; then lay them on fresh brown paper, and press them gently till the wet of these liquors is dried away. The plant being thus prepared,

put the quantity of a nutmeg of gum dragon into a pint of cold water, and let it stand till dissolved; with this fasten the plant to a sheet of white paper. To preserve flowers perfectly, they should be gathered when not yet thoroughly open, in the middle of a dry day; and put into a good earthen vessel glazed within; fill up the vessel to the top with them, and when full, sprinkle them over with some good French wine, with a little salt in it; then set them by in a cellar, tying the mouth of the pot carefully down; after this they may be taken out at pleasure, and, on setting them in the sun, or within reach of the fire, they will open, and retain not only their colour, but their smell.

To prevent Hay-Stacks from taking Fire.

Where there is any reason to fear that the hay which is intended to be housed or stacked is not sufficiently dry, let a few handfuls of common salt be scattered between each layer. This, by absorbing the humidity of the hay, not only prevents the fermentation, and consequent inflammation of it, but adds a taste to it, which stimulates the appetites of cattle, and preserves them from many diseases.

To prevent the Feet of Horses from Balling with Snow.

If the frog in the hoofs of horses and the fetlock be cleaned, and well rubbed with soft soap, previously to their going out in snowy weather, it will effectually prevent their falling, from what is termed balling the snow. A number of accidents might be prevented by this simple precaution.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 304.)

SHELL-FISH.

If the wonderful productions we treated of in our last Number, may be considered as part of the connecting link betwixt the vegetable and animal kingdoms, the lowest gradation of this species may be accounted that which unites the animal to the fossil class; but what a prodigious variety of these exist, from the humble Oyster, which vegetates in its shell, to the ponderous Tortoise that grazes the aquatic meadow, or the Lobster that shoots with rapidity across the gulph, which may, indeed, be considered a wonder in the creation. According to Sturm, the Lobster is one of the most extraordinary creatures that exists. An animal (observes this writer) whose skin is a shell, and which it casts off every year, to clothe itself with new armour: an animal, whose flesh is in its tail and legs, and whose hair is in the inside of its breast; whose stomach is in its head; and which is changed every year for a new one, and which new one begins by consuming the old: an animal which carries its eggs within its body,

till they become fruitful, and then carries them outwardly under its tail : an animal which can throw off its legs when they become troublesome, and can replace them with others ; and lastly, an animal whose eyes are placed in moveable horns. So singular a creature will long remain a mystery to the human mind. It affords new subject, however, to acknowledge and adore the power and wisdom of the Creator.

The distinguishing appendage of this class, and that from which they derive their name, is the hard crustaceous covering in which their bodies are enveloped, and how admirably fitted are they by this natural bulwark for that particular station in which Providence has placed them ; for how could such soft and tender bodies have been otherwise defended and protected from injury among the many rugged and uneven masses where their habitations are assigned ; and how could they escape from their numerous enemies, had they not the power of withdrawing and shutting themselves up, on the approach of danger, within their shelly covering. But besides this, there are several things remarkable in each individual species of this order, which demonstrates the whole to be fitted in the best possible manner for their various situations, habits, and propensities, and to be the workmanship of the same Being, whose wisdom and goodness are so conspicuously displayed in his other works.

The *limpet*, stationed as a sentinel on the top of the rock, and oft exposed to the mid-day's heat when the tide is out, as well as to the continual tossings and agitations of its waves when it is covered, is safely lodged in a little cone, impervious to the most penetrating rays of the sun, and so firmly cemented to the rock by means of the broad muscular surface he presents, that neither storm nor tempest can prevail to loosen his grasp, or make him relinquish his firm hold. The *muscle* is not provided by nature with such a strong and firm sheet-anchor, but she is taught to supply the defect by art, and to spin to herself cables, by which she can be moored in security to her favourite spot. The *periwinkle* does not attach itself so firmly as either of these, nor has she the means or the power to do so ; but her stony habitation is almost proof against accident, and she can roll about in safety, hermetically sealed up under her scaly covering. The *cockle* burrows deep in the sand or mud, and its edges are notched, in order to enable it to clasp more firmly together. The *nautilus*, which can exist either as a diver or swimmer, and lives sometimes at the bottom, sometimes on the surface of the ocean, has a power of contracting and drawing itself into its shell when it has occasion to descend to the bottom, and of unfolding and expanding its oars and sails, when it has an inclination to sport on the surface. The *cutler*, or *razor fish*, never creeps, but penetrates perpendicularly into the sand ; and how nicely is its long and slender shell formed for this purpose. The *crab* is provided with claws and feet for scrambling about ; but amongst such rugged precipices, and with so many enemies to encounter, it must often be at the expense of a limb ; and, lo ! it is endowed with the singular property of shaking off and reproducing a new one at pleasure. Nature has given this singular power to these creatures for the preservation of their lives, in their frequent quarrels. In these, one crab lays hold of the claw of another, and crushes it so, that it would bleed to death, had it not the power of giving up the limb in the strange manner described by naturalists. If one of the outer joints of a small leg be bruised, and the creature be laid on its back, it shows uneasiness at first, by moving it about ; afterwards it holds it quite still, in a direct and natural position, without touching any part of the body, or of the other legs with it. Then, on a sudden, with a gentle crack, the wounded part of the leg drops off :

the effect will be the same with the great leg, only it is thrown off with greater violence. Having got clear of the injured part, a mucus now overspreads the wound, which presently stops the bleeding, and a small leg is by degrees produced, which gradually attains the size of the former. *Lobsters* have also the power of reproducing an injured leg; and this accounts for their being so often found with limbs of unequal sizes—the small leg must be a new one, which has not attained its full growth. The *Lobster* is admirably formed for either running or swimming, and can bound with such a spring to her hole in the rock when frightened, that she enters it with velocity through an opening barely sufficient, to appearance, for her body to pass; and the *pholas*, though not furnished with an instrument apparently calculated for boring and scooping out stones, is endowed with such a fund of patient perseverance, that it is enabled to penetrate into those callous substances by the application of a fleshy member, resembling a tongue.

The instinctive sagacity of the crustaceous tribe also claims our attention. We have already remarked, that the little *nautilus* is furnished with an apparatus for either diving or swimming. But who taught the *Nautilus* to sail? And yet, without the instinctive knowledge how to make use of them, of what use would be either her sails or oars? these, however, are not given her in vain, for she evinces a knowledge in the art of navigation, which is supposed to have been copied by some of the early mariners, and the example she affords has been held out by the poet as still deserving imitation:—

“Learn of the little *Nautilus* to sail,
Spread the thin oar, and catch the driving gale.”

The natural sagacity of the *Nautilus*, in the use of his instruments of motion, is thus beautifully delineated by the descriptive pen of Hervey: “This dexterous inhabitant (whose shell forms a natural boat) unfurls a membrane to the wind, which serves him instead of a sail. He extends also a couple of arms, with which, as with two slender oars, he rows himself along. When he is disposed to dive, he strikes sail; and, without any apprehension of being drowned, sinks to the bottom. When the weather is calm, and he has an inclination to see the world, to take his pleasure, he mounts to the surface; and, self-taught in the art of navigation, performs his voyage without either chart or compass; in himself the vessel, the rigging, and the pilot.” When the sea is calm, numbers of these animals are said to be seen sailing on its surface; but at the approach of a storm, they fold in their legs, and swallowing as much water as will enable them to sink, they plunge to the bottom, where they no doubt remain in a place of security during the raging of the tempest, and, when they wish to rise, they void this abundant water, and so decreasing their specific gravity, quickly ascend to the top, where, by means of their tails answering the purpose of helms, they can steer themselves about in any direction.

Sea tortoises, without any teacher but nature, are instinctively taught to lay their eggs on the sea shore, and cover them with sand; and no sooner are the young hatched and fitted for their journey, than they leave the place of their nativity, and run towards that element which Providence has destined for their abode. When the young *lobsters* leave the parent, they betake themselves to hiding places in the smallest cliffs of the rocks; but no sooner do they find themselves incrustated with a firm shell, than they sally out in quest of plunder. When the time of moulting, or

changing the shell draws on, this animal again betakes itself to a retired situation, where it remains in security during its defenceless state ; no sooner, however, does it find itself covered with its new suit of armour, than it appears again on the stage, lively and active as before. The common *crabs* herd together in distinct tribes, and keep their separate haunts. The *soldier crab* is not provided by nature with a shell attached to his body, but she has inspired him with instinctive sagacity to take up his abode in the first empty one he can lay hold of, suitable to his purpose, and to change it for another when it grows incommodious ; and the *land crabs* of the West Indies (which also may be counted among the natives of the deep) are represented as living in a kind of orderly society, and regularly once a year marching down from the mountains to the sea, in spite of every intervening obstacle, in order to deposit their spawn ; and after the little creatures are hatched under the sand, they also are observed as regularly quitting the shore in crowds, and slowly travelling up towards the mountains. When the *tellina* has occasion to move, she puts herself into a certain position, which occasions her to spring out with considerable force to a distance. When the *scallop* finds herself deserted by the tide, it jerks itself forward by opening and shutting its shell in a singular manner. When the *razor shell fish* finds itself deceived by the fisherman, when he decoys it from its subterraneous habitation by a sprinkling of salt, and has time to retreat, no such attempt will succeed a second time. When part of the legs of the *sea hedge-hog* are at work carrying him forward, the horns that are nearest in that direction are busily employed in making soundings or feeling the way. The *muscle*, when she has commenced spinning her cable, will make trial of a thread by drawing it out strongly towards her, before she proceeds to stretch out a second. The *limpet*, when she has occasion to unmoor, finds means to disengage herself without any great effort, and to move from her place by the same muscle by which she adhered so firmly to her anchorage. Even *oysters* are said not to be destitute of the power and the instinctive sagacity to turn themselves round when thrown irregularly into a vessel of water, so that the concave shells may remain downmost, in order to retain their favourite liquor.

USES OF SHELL-FISH.

From the number of animals which prey upon insects, it was inferred, that the principal object the Creator had in view in the formation of these, was the subsistence of many of the larger orders of creatures ; so, from the numerous herds of shell fish, which (in a great degree resemble insects), and every where abound among the beds of the ocean, and the extraordinary digestive faculties of the finny tribes, we have reason to conclude, that the former were principally intended and brought into existence for food to the latter. We shall, however, mention a few particulars in which the crustaceous tribes may also be said to be otherwise serviceable.

The *hawk's-bill turtle* is valued on account of its shell, from whence our most beautiful snuff-boxes and other trinkets are said to be formed. The *green turtle*, as wholesome and highly delicious food, has become such a valuable article in commerce, that our West-India vessels are now generally fitted up with conveniences for importing them alive. The *land crab* (which is also a native of the deep) is said to be regarded as a delicacy in Jamaica ; and it is even asserted, that the slaves are often entirely fed upon it. Among the shell fish on the Waterford coast,

the *murex*, which gave the Tyrian purple, is said to exist. We need not mention of what estimation the *lobster*, the *crab*, and other shell fish, are held among ourselves, and the delicacy of flavour which makes the *oysters* prized as an article of food. In the Oyster also, is found that beautiful substance called mother-of-pearl; but as the pearl fishery is one of the most destructive employments (the art of war excepted) in which the human species can be engaged, it is much to be lamented, that what is principally used in the formation of trinkets, should continue to be procured at the expense of so much human misery. The pearls are searched for by divers educated to it as a profession; they descend from 30 to 60 feet, each bringing up a net full of oysters. The pearl is most commonly attached to the inside of the shell, but is most perfect when found in the animal itself. The exertion undergone during this process is so violent, that, upon being brought into the boat, the divers discharge water from their mouth, ears, and nostrils, and frequently blood; this does not, however, hinder them from going down in their turn, and the poor creatures will often make from forty to fifty plunges in a day. But the violence of the exertion (by which, although the most robust and healthy young men are generally chosen for this employment, yet they seldom survive it five or six years) is not the only thing the pearl divers have to dread; they are also exposed to the attacks of the sharks, which, if they are not successful in every attempt to extinguish at once the vital spark, and so put an end to a life so little to be envied, frequently deprive these unhappy beings of a limb, and suffer them only to escape from their jaws in a mutilated state. Read this, ye dashing fair ones of the British isles! and think, as ye enter the ball-room under a profusion of glittering ornaments, that to procure that costly bracelet, an unhappy fellow-creature was doomed to the slavery of the diamond-mines, and that beautiful pearl was procured at the peril of another's life!

The Effects of Drunkenness.

From among the numerous vices to which man is addicted, not one can be selected more disgraceful or more destructive in its effects than drunkenness. How frequently has it occurred, that men who, after commencing business with every probability of success, have, in consequence of an attachment to this vice, ended their lives in misery and poverty, without one ray of consolation; and after having wasted their time in debauchery, have also, in their reckless course, dragged down friends and relatives from a state of comfort and prosperity to unhappiness and want! Many, with exalted talents, good hearts, and sound constitutions, have become, by degrees, the most despicable and most loathsome of human beings, solely by their obstinate and blind perseverance in this ruinous course. Drunkenness destroys the power and energy of the mind, vitiates the taste, enervates the frame, and is the forerunner of the worst diseases of which the human frame is susceptible. To the rich it produces poverty—to the domesticated misery and want. The interests of wife, children, and friends, are rendered subservient to this unaccountable infatuation, and not unfrequently the workhouse is the only resource left for these too frequent victims of unnatural husbands and unfeeling fathers. These observations will be found to be fully verified in the following tale, which is founded on facts; and happy would it be were this the only one which could be recorded of the dreadful and melancholy effects of drunkenness.

William Sturbridge, the unfortunate subject of the following pages, was, at the age of fourteen, an orphan ; and owing to the destitute condition in which his parents died, was left entirely under the care of his master, who was a market-gardener in the town of ———, about thirty miles from London. From his cleanly appearance and becoming address, he shortly after the death of his parents attracted the notice of the curate, to whom William was in the habit of carrying a part of the produce of his master's garden. Finding him possessed of an inclination to improve himself, he gave him gratuitously lessons in reading, writing, and arithmetic ; and as he proved attentive and grateful to his instructor, when he arrived at the age of one-and-twenty, he added sufficiently to what William had saved, by his industry and frugality, to enable him to open a fruiterer's and greengrocer's shop in his native place. By his attention and civility he soon gained the good wishes and custom of almost every person near his habitation. His success and increasing trade redoubled his assiduity ; and although he started in life with nothing beside the stock absolutely requisite in his line of business, he, in the course of about three years, was enabled to furnish his house in a comfortable manner, and also to increase his happiness by marrying a female to whom he had long been attached. He very soon discovered that he was a gainer by his change of state, as his wife, by her care and attention, not only added to his domestic comforts, but by her civility to his customers was also the means of increasing his business ; and William was grateful to Providence for raising him to a situation in life which the poverty and unhappiness of his younger years had never led him to anticipate.

Their friend the curate frequently visited the shop to inquire after their welfare, and also to give them such advice as their situation seemed to him to require ; and often would the good-natured old gentleman express his approbation of their conduct towards each other, and his gratification at their success, of which he had himself been the original promoter.

About a twelvemonth after his marriage, his happiness was greatly increased by the birth of a son. This event seemed, if possible, to strengthen their attachment to each other, and at the same time was an additional stimulus to their industry and exertion. Every thing seemed to prosper around them, and they looked forward with confidence to many years of prosperity and comfort. William found his home and the society of his wife and child the greatest reward he could experience for all his toils, and his own feelings convinced him, that by contributing all in his power to their comforts, was the best means of increasing his own.

When William beheld his wife in her new character of a mother—when he contemplated her ceaseless maternal solicitude for the comfort of her infant—a solicitude which seeks no reward but in beholding the happiness which it promotes, it redoubled his attachment towards her, and he thought himself one of the most fortunate of men in having selected a partner possessed of those qualities which so peculiarly adorn the character of a wife and mother. Mary was equally satisfied in having married a man of a most unimpeachable character, who was respected by all who knew him, who could present himself at church, at market, or at fair, and defy any one to charge him with an action which he need blush to avow. She repined not at the fatigue occasioned by her domestic duties, for she had entered into the matrimonial state with a knowledge and expectation that she would have to toil for her family, and she was thankful for being competent for the task. Her greatest delight was in welcoming her husband,

when wearied at night, to a home rendered comfortable by her own exertions.

Nothing seemed now wanting to complete the happiness of the young couple. Every enjoyment consistent with their situation was within their reach, and they experienced that happiness in their humble dwelling, which is too frequently sought for in vain by those in a more elevated station. When the business of the day was over (a time so dear to those whose welfare depends on their own exertions, and which the domesticated so truly enjoy), then did they experience that satisfaction in the society of each other which is the sure attendant of a married life, where the desire to please is mutual, and where each is conscious of having properly fulfilled the duties of the day.

About this period, a person of the name of Jackson, who had passed the greater part of his life in London, came to reside in the house adjoining; he was by trade a shoemaker, was friendly in his manners, and took every opportunity of forming an acquaintance with William and his wife. As his behaviour was insinuating and kind, it was not long before an intimacy of the most friendly nature was established between them, and after the fatigues of the day they frequently spent their evenings together. This new friend was what is usually termed an agreeable companion, always endeavouring to please by apparently forfeiting his own opinions in favour of those opposed to him, and, as is frequently the case on those occasions, ended by establishing his own. William considered himself fortunate in meeting with so pleasant an acquaintance; but he soon discovered that his friend passed a great portion of his time in drinking at the ale-house, a vice which he had always held in the greatest abhorrence. At first he endeavoured to reclaim him by persuasion and argument, but this he soon found was of no avail. His remonstrances were answered by good-humoured ridicule, and not unfrequently ended with an invitation from Jackson to partake of his good cheer. Finding his efforts fruitless, he discontinued them; and happy would it have been for him, if he had had the resolution to discontinue his intimacy with one whose friendship in the end proved so fatal. But he could not help observing, that whatever were Jackson's failings, he always acted towards him with the greatest partiality and kindness. At length, from the frequency of their meetings, and the reiterated invitations of his neighbour to accompany him to the place of dissipation, he was unable to resist the temptation, and consented to go with him occasionally, but with the firm resolution of being very abstemious in what he partook of. Though at first going but seldom, and drinking but little, he was in a short time induced to accompany his friend more frequently, and was less guarded in the portion he drank. From once or twice a week, and taking but one pint of beer, he gradually increased his visits to two or three, and the quantity of liquor in due proportion, till he at length became nearly as bad as his companion and usually spent his evenings with those who were gradually undermining his morals and injuring his constitution.

By this time his family was increased by the birth of a second child, and this at first had the effect of withdrawing him from the scene of debauchery; and as he was naturally of a feeling disposition, he could not withstand the parental emotions which filled his heart when his wife presented him with this additional pledge of their mutual affection. But this feeling soon wore off, and he again returned to his old course, notwithstanding the entreaties of his wife, and the solicitations and remonstrances of his friends, foremost of whom was the instructor of his youth. Often would he seize an

opportunity of pointing out to him the error of his proceedings, and entreat him to desist; he would represent to him the happiness which was fast receding from him, the anxiety and altered appearance of his partner, the calls of his children upon his care and affection, and implore him, as he valued his happiness here and hereafter, to return to the ways of sobriety and comfort.

His absence from home was now so frequent, that his business began to decrease, and Mary had not sufficient experience, nor indeed had she now sufficient time, to undertake the care of it, and the profits of course became at length insufficient to answer the demands for the support of the family. Often, very often, has she endeavoured to rouse his feelings by remonstrance and persuasion, and explained to him that they were now encroaching upon their little savings, and that unless an alteration took place in his course of life, that also would soon be expended, and they would then be left destitute. He would frequently on those occasions, as his regard for his wife was undiminished, promise amendment; but he as frequently relapsed a few hours after into his previous habits. The situation of his wife was truly pitiable, and she felt it severely. From the possession of all the comforts of life, and the company and assistance of a fond husband, she could now scarcely obtain common necessities, and her society was deserted for that of his companions in dissipation: instead of increasing their stock in trade, she foresaw that they would shortly be under the necessity of parting with the house and its contents. The prospect beyond that was still more dreadful, if no alteration took place in the conduct of her misguided husband. Not unfrequently the disgusting scenes which he witnessed at the place of his debaucheries, roused him for a moment to a sense of his disgraceful conduct, and he sometimes went home with the determination of reforming his mode of life, and returning to that which had formerly been productive of so much felicity. His own innate sense of propriety convinced him that the course he was pursuing was improper, and that misery to himself and those dependant upon his prosperity in life would be the inevitable consequence; but an unaccountable infatuation urged him on, and now that he was once embarked upon his dangerous and destructive course, his power of exertion seemed, as it were, paralyzed, and he felt or fancied himself incapable of the exertion necessary for his extrication. Besides, he had now become acquainted, in addition to his neighbour, with a set of jovial companions, who, under the specious appearance of friendship and good fellowship, were speedily alluring him to ruin.

On the morning following a night of riot and intoxication, he was seated opposite to his wife at breakfast in a sullen and disconsolate mood, when Mr. H——, the clergyman already mentioned, entered, and after the salutation of the morning, he addressed him in the following manner:—

“Perhaps the interest which you are aware I have always felt in your well-doing, and the freedom with which I have at all times offered my advice and opinions, will form some excuse for what I am about to say. I have latterly observed, with the most sincere concern, the great alteration both in the appearance of your shop, and also in your person, and I do not wish to conceal from you that I am perfectly acquainted with the cause—that you have become addicted to that most odious of all vices, drunkenness—that you have neglected your business, and the interest of those whose welfare it should be the first wish of your heart to promote, and that you associate with a set of persons of the most dissolute manners and conduct. My good friend, the sin of drunkenness is one of the worst and most destructive which a man can be guilty of. It not only entails misery

and ruin upon himself, but it destroys the comfort of all those with whom he is connected. A few months ago the brightest prospects were before you; you were in the possession of a lucrative business, and every thing promised an after-life of comfort and ease. There are but few offences that do not bring their own punishment, even in the present state of existence, and you will find, sooner or later, that drunkenness is one of these. The drunkard, although he is aware that what he is partaking of, injures both his pocket and constitution, yet so strange and unaccountable is his infatuation, that he will persist in doing that which will render him unfit for every rational enjoyment. This degrading propensity renders the possessor the slave of every disgraceful passion that may be accidentally excited, and lays him open to the perfidy of every villain who may wish to take advantage of his situation."

(To be concluded in our next.)

Beauties of England.

NO. III.—THE PEAK (DERBYSHIRE).

In the autumn of 1817, a party of us took an excursion to those parts of Derbyshire in which are situated the wonders of the Peak. An interval of some years had elapsed since I had visited these scenes, and it was at that period of existence when a short time creates a material change in the system of one's feelings and ideas. I was transported with what I saw, and the indistinct remembrance occasioned by my former visit, took not away the charm of novelty. Unequal to, and unfit for the task, I yet will attempt to pourtray what I saw, heard, and thought.

The approach to Peak's Hole by a narrow winding path, leads the traveller by imperceptible degrees towards his object, and allows him a lengthened opportunity of surveying it. The tremendous arch, which forms the portal of the cavern, strikes the beholder with awe, combined with a sense of his own nothingness. In this place art has paid a tribute to nature, and rendered her a homage justly due. On the summit of a mountain, a little to the left of Peak's Hole, stand the remains of an ancient castle. It was erected by William Peverell, natural son of the conqueror, and extensive domains appertained to its territory. Seven centuries ago, the lofty wall of this feudal strong-hold frowned defiance on invasion, whilst it afforded a security to its inmates for the undisturbed enjoyment of all those pleasures which their rude life permitted. About this period, one of the most splendid tournaments recorded in the annals of history, was held there, and Emma, the fair daughter of the Baron, was proposed as the prize of the fortunate knight. Many were the competitors, and well fought the field; a son of the king of Scotland, attracted by the fame of the beautiful Emma's person and fortune, became victor in the contest, and received his merited reward. What revelry ensued on their marriage, what "store of ladies, whose bright eyes rain influence, and judge the prize," were there, and what gay and gallant knights attended them, I stop not to say; nor yet shall I dwell on the circumstances which reduced the castle to a ruin.

"'Twere long to tell, and sad to trace,
Each step from splendor to disgrace."

While yet this proud hall echoed with the din of mirth and the clang of arms; while yet it raised its 'cloud-capt' turrets to the skies, in undiminished greatness—the mighty cavern I was entering opened its 'ponderous and marble jaws' in unheeding magnificence; and through each succeeding year, while the castle walls were crumbling into decay, the mighty arch remained unchanging and unchangeable. Could the haughty baron rise again, how would his pride be hurt to find, that, of the traces of his power and creation scarce a vestige appears, whilst the work of the great Maker stands with the same grandeur, and wholly unimpaired. But whither will these thoughts carry me? I must stop, or there will be no end. On proceeding through the cave, you are astonished by a sight of nature, in all her most fantastic forms and shapes. In some parts the passage was almost blocked up, by reason of the rock approaching the ground so nearly; in others, a space of vast and incalculable height presents itself. The extent is great, and the traversing of it grows almost wearisome, partly from the excitement of the mind by great and unusual objects, and partly from fatigue. At last we returned, and were delighted with the far distant view of cheerful day, which at first appears like the glimmering and uncertain light preceding the dawn.

The ride back is agreeable; the road winds round the base of a perpendicular and lofty mountain, called Mam Tor, from the higher part of which, a scene of the most varied and beautiful description is beheld; there is, however, another passage, which, before the refinement of modern times had taught us to cause roads to wind in less precipitate and desperate courses than those of our ancestors, was formed through the opening of a narrow and winding pass, encompassed on either hand by hills. This path, though too steep for riding, is preferable to the other, at least in the eyes of the observer of nature; the traveller proceeds forward till he thinks a few yards will bring him to the final termination of his career, and he scarce feels resolved to try whether or not his further progress will be impeded; he does go on, however, and at the next turn a prospect bursts upon him, so vast, so changeable, and so beautiful, that his straining sight is dazzled with its extent—his enraptured senses with its brilliancy.

In the cleft of a neighbouring rock, the turf seems slightly elevated. This spot is hallowed as the grave of two lovers, whose death was as unfortunate as their attachment was great. I did not blush for my weakness, when I dropt a tear upon their narrow bed. The information gathered from some rude, uncultivated miners has enabled me to trace the outline of their story. So deeply tragical a tale,

"That they who listen may believe,
Who heard it first had cause to grieve."

Some time in the early part of the seventeenth century, a lady, descended from the ancient and noble family of the Courtenays, was tenderly beloved by a youth of high rank and accomplishments. He was not doomed to languish long for the possession of the fair one, whose heart soon caught the 'consuming flame' which preyed upon his own. An union was projected between them, and met with no opposition on the part of their friends, only that it was thought more prudent to defer it till their arrival at years of greater maturity, for both were minors. Such restraint it was difficult to brook by spirits such as theirs. An elopement was planned, and speedily put in execution. Unaccompanied by attendants, the enamoured pair set out for Scotland, there to accelerate an union which was to prove the sole happiness of their lives. With a speed which distanced pursuit, they travelled on, and soon arrived at that privileged land,

whose rights sanctioned their inviolable attachment, and bade it last for ever, as a bond impressed by the seal of heaven.

“ And they were wed,
And they were happy ; for to their young eyes
Each was an angel, and earth, a Paradise.”

They now turned homewards, and we shall seldom find, in history or romance, any whose cup of happiness seemed more replete with every delightful ingredient than theirs. Beautiful, gay, and affluent ; noble and high-souled ; youth promised a period of duration long enough to enable them to drain the precious draught to its dregs ; and if the thought of the displeasure of friends might intrude, it did but render the intoxicating beverage more poignant to the taste, from the idea that they would each suffer for the other. But the offence, they knew, would soon be pardoned, and then all would be love, unalloyed by a pang, unembittered by a care. Such were the tender illusions of this impassioned pair ; the delirium of a first love ; the dreamy joy which it occasions had not passed away. Ah ! too happy may they be deemed, when we consider that it continued through the brief space of their existence ; when we know that the chill of indifference, the storm of disagreement, or the hatred of fixed malignity, never succeeded, to chase the reverie of delight from their souls, and render their condition one of extremest misery.

On their return, the lovers proceeded at leisure, and determined to take in their way such parts of the country as seemed to promise greatest pleasure in the survey. They visited the lakes, and passed forward into Derbyshire.

It was late one August evening, when the carriage which contained the newly-wedded couple arrived on the heights of the Winyards. As was customary, they alighted, in order to walk down the hill, while their conveyance moved on slowly behind them. On reaching the corner alluded to, which opened so boundless a prospect to their eyes, the lady uttered an exclamation of surprise, and reclining on the arm of her adorer, drank in deep draughts of delight at the survey of a scene of nature's sweetest enchantment.

“ And each clasped by an arm,
Yielded to fair moonlight's lovely charm.”

The plain spread before them in the form of an amphitheatre, immeasurably vast : it was skirted and bounded in its extremity by pale blue mountains. The harvest moon had risen in her full splendor ; each slight acclivity and gentle ridge was streaked with a bar of silvery light ; the whole view harmonized with the entranced souls of the happy ones who beheld it, while far distant, at intervals, some village bells swept on their ears like the swell of an Eolian harp. Alas ! the storm impended on their heads, and this holy calm but preceded it, in order to make the burst more awful. From this unearthly enchantment they were roused by hearing a loud noise behind, and turning round, found their carriage was stopt, and the postillion in the custody of five robbers. The wretches forthwith proceeded to seize their persons, and though the youth defended himself with bravery, and even wounded two of the villains in the scuffle, yet superior numbers prevailed, and they were dragged to a neighbouring cave. There, with uplifted hands and bended knees did the lovely fair one implore the barbarians to spare the life of her husband, and promised unlimited rewards. One of them, named Ashton, more brutal than the rest, answered her importunity by taking up his club, and dashing out the

brains of this unfortunate gentleman. His wife saw it, and fell upon his corse. Most happily the chord of existence had snapped with that fatal stroke.

“Thus they lived and died.”

I cannot close this notice without giving some account of the fate of the authors of this bloody and desperate outrage. They were all miners. One could almost imagine that the visible interposition of Providence appeared in the horrible manner in which the lives of the murderers closed. One committed suicide; another frequently attempted the commission of the same act, but being prevented by his friends, died in a state of raging madness; a third, walking near the fatal spot of his crime, fell down a precipice, and was dashed to atoms; the fourth was crushed to death by a fragment of rock falling on his head; and the last, Ashton, the cruellest of all, met with a more exemplary and dreadful punishment: a lingering disease preyed on him, till at last his mind, wrought up to phrenzy by remorse, so tortured his miserable existence, that for a long time he seemed to be in the agonies of death; nor could he quit his fearful being until he had fully confessed his crime: he then died.

Examples of Forbearance.

Cæsar having found a collection of letters, written by his enemies to Pompey, burnt them without reading: “For,” said he, “though I am upon my guard against anger, yet it is safer to remove its cause.”

Antigonus, king of Syria, hearing two of his soldiers reviling him behind his tent, “Gentlemen,” says he, opening the curtain, “remove to a greater distance, for your king hears you.”

The wife of Cowper, bishop of Lincoln, burnt all those notes which he had been eight years in gathering, out of tenderness and fear, lest he should kill himself with overmuch study; so that he was forced to fall to work again, and was eight years more in gathering the same notes. Though a greater exertion than this could hardly befall a scholar, yet he received it with patience, and did not give his wife an unkind word upon that account.

Socrates having received a blow on the head, observed that it would be well if people knew when it were necessary to put on a helmet. Being attacked with opprobrious language, he calmly observed, that, The man was not yet taught to speak respectfully. Alcibiades, his friend, talking to him one day about his wife, told him, he wondered how he could bear such an everlasting scold in the same house with him? He replied, “I have so accustomed myself to expect it, that it now offends me no more than the noise of the carriages in the streets.”

Origin of the Name of Charing-Cross.

It is not generally known, that the name “Charing-Cross,” originated from the fond epithets bestowed by Edward I. on his beloved queen, to whom no less than fifteen crosses were erected, and from the prevalence of the French language at that time, *Charing* being nothing more than a corruption of *Chère Reyne*, often applied by Edward to his queen; of course, the cross gave the name to the spot. A similar corruption occurs in *Blanch Apple Court*, in the city, which has long been called *Blind Chapel Court*; and a district near *St. Catharine’s*, first called *Hommes*

Guisnes, being inhabited by people from the neighbourhood of Calais, has long borne the curious appellation of *Hangman's Gains*: a street also in Spitalfields, formerly called *Florentine Street*, from silks of that name being there manufactured, is now ridiculously perverted into *Flower and Dean Street*.

King's Cock Crower.

Among the customs which formerly prevailed in this country during the season of Lent, was the following: An officer, denominated the King's Cock Crower, crowed the hour each night, within the precincts of the palace, instead of proclaiming it in the ordinary manner of watchman. This absurd ceremony did not fall into disuse till the reign of George I.

Charades, Rebus, and Puzzles.

ANSWERS TO RIDDLE AND ANAGRAMS IN OUR LAST.

Riddle: The letter I—*Anagrams*: 1. Animates—2. Treachery—3. Neighbours—4. Chocolate—5. Respectable—6. Magistrate.

CHARADES.

1.

When angry old Boreas, a blusterer reckon'd,
Imparts to my *first* all his terrible rage,
The victim of both is, too often, my *second*,
Presuming a war, so unequal, to wage.
My *whole* is a being by nature design'd
Profuse and benevolent, undaunted and kind,
Who rides on the billows, and sleeps on the wind.

2.

Around my polish'd *first* which ladies bear,
Place the gay *second* with assiduous care;
Link both together, and it is agreed,
You look upon an ornament indeed.

REBUS.

Of my *whole* half the world, I suspect, are in chace,
But headless, 'twill only be sought by the fair;
Away with its foot too—you'll find, in that case,
What a nabob has barter'd his conscience to share.
Put its foot on again—let its two *first* retire,
And you'll find, in the fragment, the gamester's desire.

PUZZLES.

1.

Pray, ladies, who in seeming wit delight,
Say what 's invisible, yet never out of sight.

2.

What word is that in the English language, of *one syllable*, which, if *two* letters be taken from it, forms a word of *two syllables*?

P O E T R Y.

The Green Spot that Blooms o'er the Desert of Life.

O'ER the desert of life, where you vainly pursued
 Those phantoms of hope, which their promise disown,
 Have you e'er met some spirit divinely endued,
 That so kindly could say—you don't suffer alone?
 And however your fate may have smil'd or have frown'd
 Will she still deign to share as the friend or the wife?
 Then make her the pulse of your heart, for you've found
 The green spot that blooms o'er the desert of life.

Does she love to recall the past moments so dear,
 When the sweet pledge of faith was confidently given;
 When the lips spoke the voice of affection sincere,
 And the vow was exchanged and recorded in heaven?
 Does she wish to rebind what already was bound,
 And draw closer the claim of the friend and the wife?
 Then make her the pulse of your heart, for you've found
 The green spot that blooms o'er the desert of life.

* * * *

Sonnet.

Just as a mother with sweet pious face,
 Yearns towards her little children from her seat,
 Gives one a kiss, another an embrace,
 Takes this upon her knee, that on her feet;
 And while from actions, looks, complaints, pretences,
 She learns their feelings and their various will,
 To this a look, to that a word dispenses,
 And, whether stern or smiling, loves them still:
 So Providence for us—high, infinite;
 Makes our necessities its watchful task,
 Harkens to all our prayers, helps all our wants;
 And e'en if it denies what seems our right,
 Either denies because 'twould have us ask,
 Or seems but to deny; or in denying grants.

FILICATA.

The Black Mare.

Dean Swift, who of wit had a plentiful share,
 Saw a farmer one day leading out a black mare;
 So black that indeed a morsel of white
 On her face, legs, or carcase, did not meet the sight:
 "Why, man," cries the Dean, "you have surely no grace;
 Your mare's used so ill, she's quite black in the face."
 The farmer retorts, "So would you, I declare,
 Had you look'd thro' a halter as long as this mare."

R. D.

WEEKLY ALMANACK.

DECEMBER. *Saturday*, 3.—Moon last quarter 8 min. p. 4 morn.—High water, morn. 24 min. p. 7; aft. 54 min. p. 7.—Sun rises 59 min. p. 7, sets 1 min. p. 4.

Sunday, 4.—High water, morn. 24 min. p. 8; aft. 59 min. p. 8.—Sun rises 59 min. p. 7, sets 1 min. p. 4.

Monday, 5.—High water, morn. 34 min. p. 9; aft. 8 min. p. 10.—Sun rises at 8, sets at 4.

Tuesday, 6.—St. Nicholas: this saint was Bishop of Myra, in Lycia, and died about the year 392. He was of so charitable a disposition, that he portioned three young women, who were reduced in circumstances, by secretly conveying a sum of money into their father's house. He was formerly considered the protector of Virgins, and is now esteemed, in Catholic countries, as the tutelar saint of Mariners; he is also the patron of the company of parish clerks of London.—High water, morn. 42 min. p. 10; aft. 19 min. p. 11.—Sun rises 1 min. p. 8, sets 59 min. p. 3.

Wednesday, 7.—High water, morn. 56 min. p. 11.—Sun rises 2 min. p. 8, sets 58 min. p. 3.

Thursday, 8.—Conception of the Virgin Mary. This festival was instituted by Anselm, Archbishop of Canterbury, because William the Conqueror's fleet, being in a storm, afterwards came safe to shore. The council of Oxford, in 1222, permitted every one to use his discretion in keeping it.—High water, morn. 28 min. p. 12; aft. 1 min. p. 1.—Sun rises 3 min. p. 8, sets 57 min. p. 3.

Friday, 9.—New Moon 55 min. p. 8 aftern.—Eclipse of the Sun, invisible here.—High water, morn. 32 min. p. 1; aft. 3 min. p. 2.—Sun rises 3 min. p. 8, sets 57 min. p. 3.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	58	7 1/2
New Red Wheat	50	63
New White ditto.....	55	72
Rye.....	38	40
Barley	45	47
Pale Malt	68	72
Feed Oats	25	28
New Pigeon Beans	51	55
Boiling Pease	52	54
Grey Pease.....	44	46
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.	Friday.
	s. d. s. d.	s. d. s. d.
Beef.....	3 6 to 4 10	3 6 to 4 8
Mutton	4 0 .. 5 2	3 8 .. 5 2
Veal	4 4 .. 5 6	4 0 .. 5 4
Pork	3 8 .. 5 4	3 8 .. 5 4
Lamb	0 0 .. 0 0	0 0 .. 0 0

Cattle at Market.

	Mon.	Fri.
Beasts	3,221	468
Sheep	18,650	2,890
Pigs	100	120
Calves	220	216

NEWGATE AND LEADENHALL.

Beef .. 2s. 8d. to 4s. 0d.	Veal 4s. 0d. to 5s. 2d.
Mutton 3 0 .. 4 4	Pork 3 8 .. 5 4
Lamb.. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset..... 62s. to 64s.	York.. 60s. to 62s.
Cambridge.. 60 .. 62	

Irish.

New Carlow. 106s. to 107s.	Belfast 0s. to 0s.
Waterford .. 103 .. 104	Cork.. 0 .. 105
Newry..... 0 .. 0	Dublin 0 .. 105

CHEESE, per Cwt.

Double Gloster 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	62 to 0
New Waterford sides	64 .. 0

HAMS, per Cwt.

Irish	68 to 72
Westphalia	56 .. 60
York small	100 .. 106

TEA, per Pound.

	s. d. s. d.
Bohea	2 3 1/2 to 2 4 1/2
Congou	2 6 1/2 .. 3 6 1/2
Souchong, good and fine.....	3 9 .. 4 10
Gunpowder.....	5 8 .. 7 4
Twankay and Bloom	3 5 1/2 .. 3 8
Hyson, common	4 0 .. 4 5
„ good and fine	4 6 .. 5 10

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	s. d. s. d.
Yorkshire Kidneys.....	5 6 to 6 0
Ware	4 0 .. 6 0
Middlings	3 0 .. 3 6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.

6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

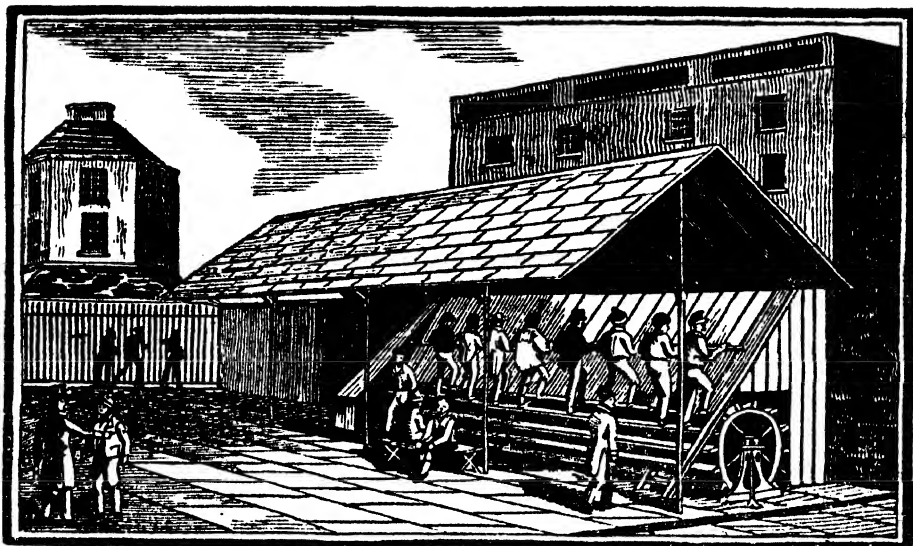
COAL EXCHANGE.

Newcastle.

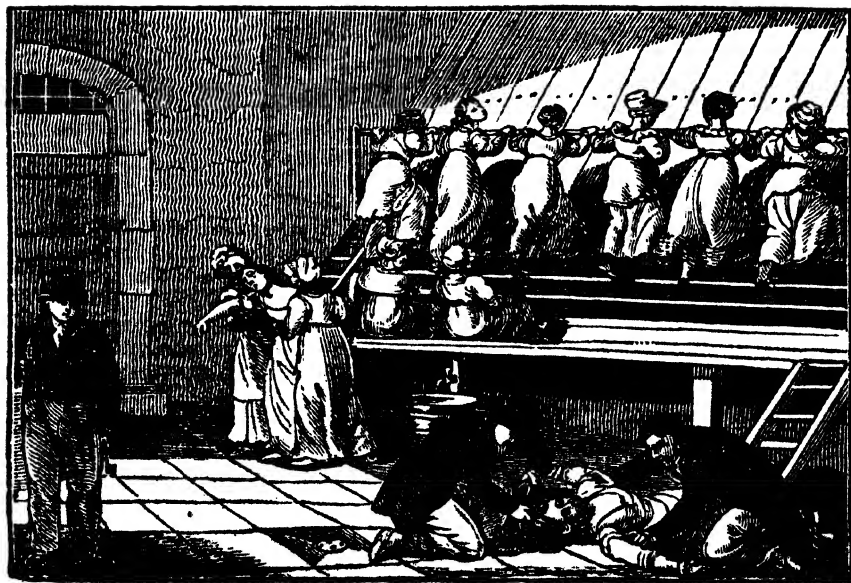
	s. d.
Adair's	39 0
Burdon	39 0
Beaumont.....	38 0
Heaton	39 6
Hebburn Main.....	39 3
Holywell	38 0
Killingworth	39 0
Liddell's Main.....	35 9
Old Walker	36 9
Ord's Redhugh.....	35 6

Sunderland.

Eden Main.....	37 6
Fawcett Main	37 6
Hedworth Main	35 6
Lyon's	41 0



TREAD-MILL FOR MEN.



TREAD-MILL FOR WOMEN.

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

THE TREAD-MILL.

(PLATE.)

NOTWITHSTANDING the excitement which the introduction of the Tread-mill occasioned in the public mind, and the consequent inquiries which have taken place, it is surprising that the most considerable abuse of that machine should, up to this moment, remain uncorrected—we mean its adoption as a mode of punishment for females. The Plate of our present Number gives a very accurate representation of two mills, the one for males and the other for females, as the two sexes are not permitted to intermix in their stair-climbing labours. The wheel is a cylinder of twenty-four steps, placed at the distance of one foot and a half from each other. This rotates in a uniform motion; and as it moves round, the step on which the foot stands, descends, while the next presents itself—and so on for the whole circle; so that the prisoner is thus compelled to ascend each step, or obliged to hang by the hand-rail, which is parallel with the head. It is the action of going up stairs; but the steps are more distant from each other, and more steep than in our ordinary stairs. The prisoners work from seven in the morning until five in the evening, in summer; and during the whole time of day-light in winter. Out of this time they are allowed one hour for breakfast, and two for dinner. The usual complement for each division of the wheel is twelve; and they work nine on and three off. Each prisoner, in her turn, performs 864 steps, and then descends; one of those who are down taking her place: she then rests while the others perform 288 steps, when she again ascends to perform 864 steps—and so on. This labour, it will be seen, is much too severe for females; for if we consider that the muscles forming the calves of the legs are in proportion to the weight of the body, possessing much less power than in the male, from the natural largeness of the hips, thighs and breast, as well as from the quantity of adipose matter with which the female body is furnished, to give it that roundness it possesses; and if we also consider, that from the size of the hips, the thigh-bones describe a much greater angle to the knee, and consequently are rendered less capable of action, we must naturally conclude that such labour as the Tread-mill produces, will affect the female *so much more than the male*. Thus we see

her condemned to suffer a *greater* degree of punishment than our own sex, for the *same* quantum of offence. Indeed the labour of the Tread-mill, from its peculiar action, is calculated to bring on complaints to which females are exclusively subject, even in the most robust, occasionally; but always in those who are predisposed in their systems—but too often the case with the class of unhappy women who are consigned to prison. Besides, females are extremely liable to hysterical affections from grief; and when undergoing the punishment of the Tread-mill, having arisen from their comfortless bed of straw, with but little sustenance in the stomach, their feelings cannot be tranquil. Add to this the teasing, undeviating motion of their labour, acting upon nerves already predisposed to derangement, and we need no longer wonder that some of the poor creatures have fallen in convulsions off the wheel. In May 1823, a poor tradesmen's wife, who had been committed to Cold-bath Fields for unlawfully pledging a shawl, fell from off the wheel down through the trap-door [see Plate], in the centre of the platform, and was the remainder of her imprisonment in the hospital. Women surely might be kept to hard labour without resorting to a mode so unbecoming their sex—spinning, washing, basket-making, mat-making, plain work, carding wool, picking oakum, &c. &c. are employments more suited to their physical capability, and ought to be substituted. We trust, therefore, that these facts, ere long, will be taken into consideration, and that an application of the Tread-mill, so highly injurious, will be discontinued.

DOMESTIC ECONOMY.

Qualities of Vegetable Food.

Bread.—At the head of the vegetable class stands bread, that article of diet which, from general use, has received the name of the *staff of life*. Wheat is the grain chiefly used for the purpose in this country, and is among the most nutritive of all the farinaceous kinds, as it contains a great deal of starch. Bread is very properly eaten with animal food, to correct the disposition to putrescency; but is most expedient with such articles of diet as contain much nourishment, in a small bulk, because it then serves to give the stomach a proper degree of expansion. But as it produces a slimy chyle, and disposes to costiveness, it ought not to be eaten in a large quantity. To render bread easy of digestion, it ought to be well fermented and baked; and it never should be used, till it has stood twenty-four hours after being taken out of the oven, otherwise it is apt to occasion various complaints in those who have weak stomachs; such as flatulence, heartburn, watchfulness, and the like. The custom of eating butter with bread, hot from the oven, is compatible only with very strong digestive powers.

Pastry, especially when hot, has all the disadvantages of hot bread and butter; and even buttered toast, though the bread be stale, is scarcely inferior in its effects on a weak stomach. Dry toast, with butter, is by far the wholesomest breakfast. Brown wheaten bread, in which there is a good deal of rye, though not so nourishing as that made of fine flour, is both palatable and wholesome, but apt to become sour on weak stomachs.

Oats, Barley, and Rice.—Oats, when deprived of the husk, and particularly barley, when properly prepared, are each of them softening, and afford wholesome and cooling nourishment. Rice likewise contains a nutritious mucilage, and is less used in this country than it deserves, both on account of its wholesomeness and economical utility. The notion of its being hurtful to the sight is a vulgar error. In some constitutions it tends to induce costiveness; but this seems to be owing chiefly to flatulence, and may be corrected by the addition of some spice, such as caraways, anise-seed, and the like.

Potatoes are an agreeable and wholesome food, and yield nearly as much nourishment as any of the roots used in diet. The farinaceous or mealy kind is in general the most easy of digestion; and they are much improved by being toasted or baked. They ought almost always to be eaten with meat, and never without salt. The salt should be boiled with them.

Green Pease and Beans, boiled in their fresh state, are both agreeable to the taste and wholesome, being neither so flatulent, nor so difficult of digestion, as in their ripe state, in which they resemble the other leguminous vegetables. French beans possess much the same qualities, but yield a more watery juice, and have a greater disposition to produce flatulence: they ought to be eaten with some spice.

Salads, being eaten raw, require good digestive powers, especially those of the cooling kind; and the addition of oil and vinegar, though qualified with mustard, hardly renders the free use of them consistent with a weak stomach.

Spinach affords a soft lubricating aliment, but contains little nourishment. In weak stomachs it is apt to produce acidity, and frequently a looseness. To obviate these effects, it ought always to be well beaten, and but little butter mixed with it.

Asparagus is a nourishing article in diet, and promotes the secretion of urine; but, in common with the vegetable class, disposes a little to flatulence.

Artichokes resemble asparagus in their qualities, but seem to be more nutritive, and less diuretic.

Cabbages are some of the most conspicuous plants in the garden. They do not afford much nourishment, but are an agreeable addition to animal food, and not quite so flatulent as the common greens. They are likewise diuretic, and somewhat laxative. Cabbage has a stronger tendency to putrefaction than most other vegetable substances; and, during its putrefying state, sends forth an offensive smell, much resembling that of putrefying animal bodies. So far, however, from promoting a putrid disposition in the human body, it is, on the contrary, a wholesome aliment in the true putrid scurvy.

Turnips are a nutritious article of vegetable food, but not very easy of digestion, and are flatulent. This effect is in a good measure obviated by pressing the water out of them before they are eaten.

Carrots contain a considerable quantity of nutritious juice, but are among the most flatulent of vegetable productions.

Parsnips are more nourishing, and less flatulent than carrots, which they also exceed in the sweetness of their mucilage. By boiling them in two different waters, they are rendered less flatulent, but their other qualities are thereby diminished in proportion.

Parsley is of a stimulating and aromatic nature, well calculated to make

agreeable sauces. It is also a gentle diuretic, but preferable in all its qualities, when boiled.

Celery affords a root both wholesome and fragrant, but is difficult of digestion in its raw state. It gives an agreeable taste to soups, as well as renders them diuretic.

Onions, Garlic, and Shallot, are all of a stimulating nature, by which they assist digestion, dissolve slimy humours, and expel flatulency. They are, however, most suitable to persons of a cold and phlegmatic constitution.

Radishes of all kinds, particularly horse-radish, agree with the three preceding articles in powerfully dissolving slimy humours. They excite the discharge of air lodged in the intestines.

Apples are a wholesome vegetable aliment, and in many cases medicinal, particularly in diseases of the breast, and complaints arising from phlegm. But, in general, they agree best with the stomach when eaten either roasted or boiled. The more aromatic kinds of apples are the fittest for eating raw.

Pears resemble much in their effects the sweet kind of apples, but have more of a laxative quality, and a greater tendency to flatulence.

Cherries are in general a wholesome fruit, when they agree with the stomach, and they are beneficial in many diseases, especially those of the putrid kind.

Plums are nourishing, and have besides an attenuating as well as a laxative quality, but are apt to produce flatulence. If eaten fresh, and before they are ripe, especially in large quantities, they occasion colics and other complaints of the bowels.

Peaches are not of a very nourishing quality, but they abound in juice, and are serviceable in bilious complaints.

Apricots are more pulpy than peaches, but are apt to ferment, and produce acidities in weak stomachs. Where they do not disagree, they are cooling, and tend likewise to correct a disposition to putrescency.

Gooseberries and Currants, when ripe, are similar in their qualities to cherries, and when used in a green state, they are agreeably cooling.

Strawberries are an agreeable, cooling aliment, and are accounted good in cases of gravel.

Cucumbers are cooling, and agreeable to the palate in hot weather; but to prevent them from proving hurtful to the stomach, the juice ought to be squeezed out after they are sliced, and vinegar, pepper, and salt, afterwards added.

Tea.—By some, the use of this exotic is condemned in terms the most vehement and unqualified, while others have either asserted its innocence, or gone so far as to ascribe to it salubrious, and even extraordinary virtues. The truth seems to lie between these extremes: there is, however, an essential difference in the effects of green tea, and of black, or of bohea; the former of which is much more apt to affect the nerves of the stomach than the latter, more especially when drank without cream, and likewise without bread and butter. That, taken in a large quantity, or at a later hour than usual, tea often produces watchfulness, is a point that cannot be denied; but if used in moderation, and accompanied with the additions just now mentioned, it does not sensibly discover any hurtful effects, but greatly relieves an oppression of the stomach, and abates a pain of the

head. It ought always to be made of a moderate degree of strength : for if too weak, it certainly relaxes the stomach. As it has an astringent taste, which seems not very consistent with a relaxing power, there is ground for ascribing this effect not so much to the herb itself as to the hot water, which not being impregnated with a sufficient quantity of tea, to correct its own emollient tendency, produces a relaxation, unjustly imputed to some noxious quality of the plant. But tea, like every other commodity, is liable to damage, and when this happens, it may produce effects not necessarily connected with its original qualities.

Coffee.—It is allowed that coffee promotes digestion, and exhilarates the animal spirits ; besides which, various other qualities are ascribed to it, such as dispelling flatulency, removing dizziness of the head, attenuating viscid humours, increasing the circulation of the blood, and consequently perspiration ; but if drank too strong, it affects the nerves, occasions watchfulness, and tremor of the hands, though in some phlegmatic constitutions, it is apt to produce sleep. Indeed, it is to persons of that habit that coffee is suitable ; for to people of a thin and dry habit of body it seems to be injurious. Turkey coffee is greatly preferable in flavour to that of the West Indies. Drank, only in the quantity of one dish, after dinner, to promote digestion, it answers best without either sugar or milk ; but if taken at other times, it should have both ; or in place of the latter, a portion of cream, which not only improves the beverage, but tends to mitigate the effect of coffee upon the nerves.

Chocolate is a nutritive and wholesome composition, if taken in small quantity, and not repeated too often, but is generally hurtful to the stomach of those with whom a vegetable diet disagrees. By the addition of vanilla and other ingredients, it is made too heating, and so much affects particular constitutions as to excite nervous symptoms, especially complaints of the head.

Getting wet.

This accident is at all times less frequent in towns than in the country, especially since the use of the umbrella has been introduced. When a person is wet, he ought never to stand, but to continue in motion till he arrives at a place where he may be suitably accommodated. Here he should strip off his wet clothes, to be changed for such as are dry, and have those parts of his body which have been wetted well rubbed with a dry cloth. The legs, shoulders, and arms, are generally the parts most exposed to wet : they should, therefore, be particularly attended to. It is almost incredible how many diseases may be prevented by adopting this course. Catarrhs, inflammations, rheumatisms, diarrhoeas, fevers, and consumptions, are the foremost among the train which frequently follow an accident of this kind.

To keep the Feet dry.

The only method that has been found to succeed in keeping the feet dry is to wear, over the foot of the stocking, a sock made of oil silk. To keep it in its proper place, it will be necessary to wear over it a cotton or worsted sock. The general health being often disturbed by wet feet, the above directions ought to be generally attended to.

COOKERY, &c.

To make Marrow Pudding.—Grate a penny-loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then put in a glass of brandy, with sugar and nutmeg to taste. Mix them all well together, and either boil or bake it; three quarters of an hour will do it. Cut two ounces of citron very thin, and, when served up, stick them all over it.

To make Raspberry Dumplings.—Make a puff paste, and roll it out. Spread raspberry-jam, and make it into dumplings. Boil them an hour; pour melted butter into a dish, and strew grated sugar over it.

To make Raspberry and Cream Tarts.—Roll out a thin puff paste, lay it in a patty-pan; put in raspberries, and strew fine sugar over them. Put on a lid, and when baked, cut it open, and put in half a pint of cream, the yolks of two eggs well beaten, and a little sugar.

To make a Short Crust.—Put six ounces of butter to eight ounces of flour, and work them well together; then mix it up with as little water as possible, so as to have it a stiffish paste; then roll it out thin for use.

To make Oldbury Pudding.—Beat four eggs very well, have ready a pint basin floured and buttered, pour in the eggs, and fill it up with new milk previously boiled, with two laurel leaves, and when cold, beat them together; put a white paper over the basin, cover with a cloth, and boil it twenty minutes. Send it up with wine and butter sauce.

Tansy Pudding.—Blanch and pound a quarter of a pound of Jordan almonds; put them into a stew-pan, add a gill of the syrup of roses, the crumb of a French roll, some grated nutmeg, half a glass of brandy, two table spoonful of tansy juice, three ounces of fresh butter, and some slices of citron. Pour over it a pint and a half of boiling cream, or milk, sweeten, and when cold, mix it; add the juice of a lemon, and eight eggs beaten. It may be either boiled or baked.

To make Oxford Sausages.—Take one pound of young pork, fat and lean, without skin or gristle; one pound of beef suet, chopped fine together; put in half a pound of grated bread, half the peel of a lemon shred, a nutmeg grated, six sage leaves chopped fine, a tea-spoonful of pepper, and two of salt, some thyme, savory, and marjoram, shred fine. Mix well together, and put it close down in a pan till used. Roll them out the size of common sausages, and fry them in fresh butter of a fine brown, or broil them over a clear fire, and send them to table hot.

To make Epping Sausages.—Take six pounds of young pork, quite free from skin, gristle, or fat; cut it small, and beat it fine in a mortar. Chop six pounds of beef suet very fine, shred a handful of sage leaves fine, spread the meat on a clean dresser, and shake the sage over it. Shred the rind of a lemon very fine, and throw it with sweet herbs on the meat. Grate two nutmegs, to which put a spoonful of pepper, and a large spoonful of salt. Throw the suet over, and mix all well together. Put it down close in the pot, and when used, roll it up with as much egg as will make it smooth.

To make Transparent Marmalade.—Cut very pale Seville oranges into quarters; take out the pulp, put it into a basin, and pick out the skins and seeds. Put the peels into a little salt and water, and let them stand all night; then boil them in a good quantity of spring water, until they are

tender; cut them in very thin slices, and put them into the pulp. To every pound of marmalade, put one pound and a half of double refined beaten sugar; boil them together gently for twenty minutes; if they are not transparent, boil them a few minutes longer. Stir it gently all the time, and take care not to break the slices. When it is cold, put it into jelly and sweetmeat glasses tied down tight.

To make Whipt Syllabub.—Rub a lump of loaf sugar on the outside of a lemon, and put into it half a pint of thick cream, and sweeten it to taste. Squeeze in the juice of a lemon, and add a glass of Madeira wine, or French brandy. Mill it to a froth with a chocolate mill, take off the froth as it rises, and lay it in a hair sieve. Fill one half of the glass with red wine, then lay the froth as high as possible; but take care that it is well drained in the sieve, otherwise it will mix with the wine, and the syllabub be spoiled.

USEFUL RECEIPTS.

Test for the Purity of Flour.—Knead together a little of the powder of guaiacum, and the suspected flour with water, in the open air. If the mixture assume a fine blue colour, it is a proof that the flour is very good; if it become only of a slight blue, the flour is indifferent; if it show nothing at all of a blue colour, the flour is not wheaten flour, but some fraudulent sophistication, destitute of the most essential principle of wheat.

Test for the Purity of Bread.—The following is an excellent test to discover whether bread has been adulterated with whiting or chalk: mix it with lemon-juice or strong vinegar, and if this puts it into a state of fermentation, you may be certain it has a mixture of alkaline particles; and there are sometimes large quantities in bakers' bread.

A Paste for Razor Strops.—Beat up together suet and emery, to a proper consistency, in a mortar. The emery powder must be very fine. For about sixpence can be made a quantity sufficient to last a person, blessed with a good beard, for several years.—Or, take simply the cold snuff of a candle, which has been put out by an extinguisher.

To take Ink Spots out of Linen or Mahogany.—Add to any quantity of water (say a small phial full) as much of the salt of sorrel as it will dissolve; then wash the ink-spot with the solution, and it will quickly disappear: iron-moulds, which are rather more refractory, may be readily removed by previously dropping on them a little ink, and then washing the ink out with the solution.

Yellow Naples.—This beautiful colour is often combined with a portion of iron, which has a tendency to turn the yellow into green. To detect such an intermixture, fuse the powder along with colourless glass. If free from iron, it will become of a milk-white colour.

Excellent Method of taking Impressions from Medals, Coins, &c.—Boil a quantity of isinglass in rum, brandy, or other spirit, till it is in a sufficiently liquid state to pour upon the metal, &c. Any colour may be mixed with this composition; but it must be poured in a liquid state to the mixture; it is best to mix the colour with the spirit. A more correct way of taking impressions cannot possibly be used.

Cement for Cracked and Broken Vessels.—To half a pint of milk, put an equal quantity of vinegar, in order to curdle it; then separate the curd

from the whey, and mix the whey with the whites of four or five eggs, beating the whole well together. When it is well mixed, add a little quick lime through a sieve, until it has acquired the consistence of a thick paste. With this cement, broken vessels and cracks of all kinds may be mended. It dries quickly, and resists the action of fire and water.

To make Butter without Churning.—Put the milk in a flat earthen dish, let it stand twelve hours; put it over a slow fire until it be scalded, but not to boil; afterwards let it stand twelve hours; take off the cream, and put it in a round earthen dish, and stir it with a clean wooden-spoon, and it will come to butter in five or ten minutes. N. B. The cream cannot be kept too cool during the time you are stirring it. It is therefore the best way to put your dish into some cold water. As soon as the butter is so forward that you can take off a little butter-milk, keep putting in cold water, and washing the milk out. You may keep your cream after it is scalded three or four days before making your butter; it will not hurt it.

MEDICINE.

Mild Diaphoretic Draught for Common Typhus Fever.—Although medicines which might excite much sweating would be highly improper in this fever, it is right to give those which are mildly diaphoretic. Take of lemon-juice, half an ounce; sub-carbonate of potass, one scruple; cinnamon-water, one ounce; aromatic confection, ten grains; syrup of ginger, two drachms. Mix; and let the draught be taken every four hours.

Purgative in Common Typhus Fever.—If there is any nausea or vomiting at the commencement of the disease, it will be right to give immediately a gentle emetic of about fourteen or sixteen grains of ipecacuanha; or should any costiveness prevail, the following medicine may be given to carry off the feculent matter. Take of calomel, three grains; powdered jalap, ten grains; syrup of buckthorn, sufficient to form a mass, which divide into three pills for one dose. To ensure and keep up a regular alvine evacuation in the further course of the disease, it will be proper to repeat the above from time to time.

Syrup of Violets.—Take of fresh flowers of the violet, one pound; boiling distilled water, three pints. Macerate for twenty-five hours, and strain the liquor through a cloth, without pressing, and add double refined sugar to make the syrup. This is an agreeable laxative medicine for young children.

Syrup of Squills.—Take of vinegar of squills, two pounds; double refined sugar, in powder, three pounds and a half. Dissolve the sugar with a gentle heat, so as to form a syrup. This syrup is used chiefly in doses of a spoonful or two for promoting expectoration, which it does very powerfully. It is also given as an emetic to children.

Oxymel of Squills.—Take of clarified honey, three pounds; vinegar of squills, two pints. Boil them in a glass vessel, with a slow fire, to the thickness of a syrup. Oxymel of squills is a useful aperient, detergent, and expectorant, and of great service in humoral asthmas, coughs, and other disorders where thick phlegm abounds. It is given in doses of two or three drachms, along with some aromatic water, as that of cinnamon, to prevent the great nausea which it would otherwise be apt to excite. In large doses it proves emetic.

HUSBANDRY, RURAL ECONOMY, &c.

Method of Cultivating Potatoes in Ireland.

THE drill system in the cultivation of potatoes in Ireland, is particularly recommended by lord Farnham, in a letter to sir John Sinclair. The small farmers, and labourers, plant them in lazy-beds, eight feet wide. This mode is practised on account of the want of necessary implements for practising the drill system, together with a want of horses for the same purpose.

They are cut into sets, three from a large potatoe, and each set to contain at least one eye. The sets are planted at the distance of seven inches asunder; $6\frac{1}{4}$ cwt. are considered sufficient seed for an English acre. Lord Farnham recommends rotten dung in preference to any fresh dung: if not to be procured, horse-dung, hot from the dunghill. In any soil he would recommend the dung below the seed.

When the potatoes are vegetated ten inches above the surface, the scuffler must be introduced, and cast the mould from the potatoe. If any weeds are found in the drills, they must be hand-hoed; in three days afterwards they must be moulded up by the double-breasted plough, as high as the neck of the potato. This mode must be practised twice, or in some cases three times; particularly if the land is foul. "I do not (says lord Farnham) consider any mode so good as the drill system."

General Observations.—To prepare for the drill system either oat or wheat stubble, it should be ploughed in October, or the beginning of November; to be ploughed deep, and laid up for winter dry. In March let it be harrowed, and give it three clean earths. Be very particular to eradicate the couch grass. The drills to be three feet asunder; drill-deep the first time that there is room in the bottom of the furrow to contain the dung. The best time to begin planting the potatoes by this system, is about the latter end of April. It is as good a preparation for wheat as the best fallows.

Three feet and a half for drills, are preferable to four feet. Mr. Curwen prefers four feet and a half. He says the produce is immense. Potatoes ought to be cut at least from two to three weeks before being planted; and if planted very early, whole potatoes are preferable to cut ones, and dung under and over.

To produce early Potatoes in great Quantities.

Early potatoes may be produced in great quantities by resetting the plants, after taking off the ripe and large ones. A gentleman at Dumfriës has re-planted them six different times in one season, without any additional manure; and instead of falling off in quantity, he gets a larger crop of ripe ones at every raising, than the former ones. His plants have still on them three distinct crops, and he supposes they may still continue to vegetate and germinate until they are stopped by the frost. By this means he has a new crop every eight days, and has had so for a length of time.

To grow Potatoes constantly on the same piece of Ground.—Let the cuttings be made from the finest potatoes, instead of the smallest and worst, usually employed for the purpose; and it will be found, contrary to what is supposed by farmers, that they will not degenerate. The same will happen with respect to the seeds of the watery squash, early peas, and several other kinds of vegetables.

To remove Frost from Potatoes.

The weather which soonest injures and destroys potatoes, is when the atmosphere is depressed with cold to such a degree that it congeals water; then potatoes, unless covered, will be frosted; and the cover proper to preserve them, ought to be proportioned to the intenseness of the weather. Potatoes when slightly frosted, so as to have acquired a slight sweet taste only, often, like an animal body suddenly infected by some disorder, which it throws off by perspiration, are found quite wet, throwing out the frost by a kind of perspiration. When they are in this state, in order to recover them, and bring them to a proper taste, the whole quantity infected should be turned over, and a quantity of mill-seeds thrown among them, as they are turned over; this both extracts and absorbs the injured moisture from the body of the potatoes infected. But there is a still more powerful remedy than simply mixing them with mill-seeds, and that is, a small quantity of slaked lime, perfectly dry, mixed among the seeds to be used, which has a wonderful effect in recovering potatoes that have been considerably injured by frost.

When frosted potatoes are to be used at the table, or given to horses, black cattle, or swine, putting them in cold water about half a day before using them, is of great advantage; and if put into running water, so much the better, as it has been proved to be more powerful in extracting the frost, on account of its alterative quality and superior purity.

Another Method.—Another way of removing frost from potatoes, when they are to be prepared for the table, is to strip off their skins, and, if large, to cut them into two or more pieces; then to throw them into cold water for a considerable time, with a handful of salt in the water; and when put on to be boiled, put as much salt into the water as will render them palatable when boiled. This is a powerful way of making the potatoe throw off the bad taste and spoiled quality lodged in its substance.

When prepared for horses, black cattle, and swine, salt or salt-petre put among the potatoes, and boiled together, will destroy any injurious quality which frost has lodged or brought on. Chaff or oats, bruised in a mill, boiled with the frosted potatoes, when designed for horses or cattle, tend to destroy the bad effects of the frost.

Uses to which Frosted Potatoes may be beneficially applied.

When potatoes have acquired a disagreeable taste by means of frost, they will make good and wholesome bread, by boiling them, as has been mentioned, with salt, mashing or bruising them small, then kneading them together with oatmeal. Not less than two-thirds should consist of meal, which will destroy the sweet taste, and the dry and generous quality of the meal will effectually correct and destroy any thing noxious in the injured roots.

Horses, swine, dogs, &c. may all be fed with potatoes, though frosted, by boiling them, and mixing them with oats coarsely ground, or with oatmeal; always adding a good quantity of salt or salt-petre in the mixture. Poultry also may be fed with potatoes very much frosted, if mixed with oatmeal in about equal proportions, without salt, as this species of animal cannot admit of it.

Further uses of Frosted Potatoes.—Potatoes frosted when three times distilled, produce a spirit from hydrometer proof to ten per cent over proof; therefore a principal purpose and use to which they may be turned, is the making of alcohol; more particularly as that article is useful for many purposes where strength is its principal recommendation. The ordinary strength that spirits are run, preparatory to converting them into alcohol, is from forty to fifty per cent over proof by Dicks, which re-distilled from calcined carbonate of potash, will produce alcohol at 825, water being 1,000.

When potatoes are frosted to such a degree as to be useless for food, from their sweet taste, they are very useful to weavers in dressing their yarn, particularly cotton. They are prepared for this purpose by boiling them well; then mash or beat them small; then put them into a vessel, adding a little barm, drippings of ale or porter-barrels, allowing them to stand two or three months to ferment.

Shoemakers may use it also; only, as their paste requires more solidity and greater strength flour is generally mixed along with the fermented potatoes, in about equal proportions.

Bookbinders also may use this paste, alum being mixed to assist the strength of the composition. And it may be beneficially used by paper-stainers and upholsterers, when made up with a mixture of flour and alum.

When potatoes are so penetrated with frost that they have become quite soft, they are useless for man or beast, but make excellent manure for light sharp soils; and for this purpose are worth about one-fifth, or sixth of their original value. In Berwickshire, and other places, where it is a great object to get their straw turned into dung, the value of the frosted potatoe is still greater, as it assists the farmer in that operation.

To cure the Canker in Apple Trees.

The only means of preventing the canker worm, which destroys the young fruit, and endangers the life of the tree, when discovered, and which in many instances has proved to be effectual, was encircling the tree, about knee high, with a streak of tar, early in the spring, and occasionally adding a fresh coat.

In other Trees.—Cut them off to the quick, and apply a piece of sound bark from any other tree, and bind it on with a flannel roller. Cut off the canker, and a new shoot will grow strong, but in a year or two you will find it cankered.

To prevent Gumming in Fruit Trees.

To prevent gumming, or the spontaneous exudation of gum from the trunks of fruit trees, which injures, to a considerable extent, the growth and strength of the tree, take of horse-dung any quantity, mix well up with a quantity of clay and a little sand, so as to make a composition; then add a quantity of pitch tar (what is put upon cart-wheels), and form a wettish composition of the whole. The fruit trees, in the spring of the year, after they are cleaned and tied up, are to have their trunks and stems completely bedaubed or covered with this mixture.

Cough Drink for Horses.

Take of Barbadoes tar, anisated balsam of sulphur, each one ounce ; incorporate them with the yolk of an egg ; then add, of nitre, one ounce ; ginger, half an ounce ; tincture of opium, one ounce. Mix them together.

Let this drink be gradually mixed in a pint of warm ale or linseed tea, and give it in the morning fasting ; let the horse stand without meat for two hours after ; then give him a mash of scalded bran and oats and warm water. Repeat every other morning, for three or four times.

VARIETIES.

The Naturalist's Calendar for December.

DECEMBER may be reckoned the most unpleasant month of the whole year. Sometimes, however, November is better entitled to this appellation, and ice and snow contribute to give to Christmas that union of frost and good cheer which form the usual character of this season.

From the fall of the leaf, and withering of the herb, an unvarying death-like torpor oppresses almost the whole vegetable creation, and a considerable part of the animal, during this entire portion of the year. The whole race of insects, which filled every part of the summer landscape with life and motion, are now either buried in profound sleep, or actually no longer exist, except in the unformed rudiments of a future progeny. Many of the birds and quadrupeds are retired to concealments, from which not even the calls of hunger can force them ; and the rest, intent only on the preservation of a joyless life, have ceased to exert those powers of pleasing, which, at other seasons, as much contribute to the amusement of their human sovereign.

Man, at this season, should be peculiarly impressed with the advantages which he enjoys over the other portions of animated nature ; the pleasures of social life, of domestic happiness, of intellectual enjoyments are all reserved for him ; and, at no time of the year is he so much in need of these blessings as in the winter, when all nature is, as it were, spread out in ruins before him. How few are sensible of these exquisite pleasures ! how few are grateful for them !

A considerable number of the flowers which continue in blow in January, of course afford their beauties in this month. Evergreens, firs, ivy, hyure, and that most beautiful plant the *arbutus*, rich in flowers and fruit at the same time, serve to enliven dreary December.

Our old winter companion, the cricket, chirps his ceaseless song, and has often afforded the poet an opportunity of celebrating his praises.

The everlasting flowers, which form so pleasing an ornament to our parlours in winter, and indeed during the whole year, deserve some notice in this month, so destitute of Flora's beauties. The species of the genus *gnaphalium* mostly cultivated are, the everlasting tree ; the red-flowered everlasting ; the eastern-everlasting, or immortal flower, whose shining lemon-coloured flowers frequently serve for ornamental purposes, and are

known by the name of everlasting, a name appropriated to the whole genus; the sweet-scented everlasting, or eternal flower; the American everlasting, which is a native of North America, where it grows in vast quantities in uncultivated fields, glades, hills, &c. and is called life-everlasting, because the silvery heads, properly dried, will keep their beauty long, without changing: it is also found in Kamschatka, and with us in England, having been observed near Bocking, in Essex, and on the banks of Rumney river, in South Wales, for the space of twelve miles. In Wales it is used to adorn the graves of the departed, elegantly alluding to immortality by the unfading nature of its flowers, and to spotless purity by their snowy whiteness: this plant is often cultivated in cottage gardens. To the preceding list we may add the plantain-leaved everlasting, and the common shrubby everlasting.

The mountain-everlasting, or cut-weed (cat's foot), is a native of most parts of Europe, on open downs, and is one of our most elegant species—the flowers of a beautiful rose-colour. It is found on Newark-heath, and Gogmagog-hills, Canham-heath, near Bury, Swaffham and Stratton heaths, in Norfolk; in Cornwall, Wales, on Bernock and Wittering heaths, in the northern counties, and in Scotland. It flowers in May and June. The Cape of Good Hope is most fertile in this genus, but several fine species grow in South America, and some are found in New Holland. The mountains and fields of different parts of Europe produce various species, but few of the more handsome, except *gnaphalium arenarium*, and its near relation *gnaphalium olympicum* of our gardens, gathered about Bathinian Olympus, by Dr. Sibthorpe; both which vie with *gnaphalium orientale* in their shining golden or lemon-colour; and the *olympicum* at least is a hardy perennial, of easy culture.

The oak, the beach, and the hornbeam, in part, retain their leaves, and the ash its keys. The common holly, with its scarlet berries, is now conspicuous, as is the *pyracanthus*, with its bunches or wreaths of fiery berries on its dark green thorny sprays; and those dwarfs of the vegetable creation, mosses and the liverwort, now attract our notice.

The red-breast is still heard to “chaunt his cheerful strain,” and the sparrow chirps. Towards the end of the month, woodcock-shooting commences, and the snipe becomes a prey to the fowler.

A cursory Survey of Natural History.

(Continued from p. 326.)

FISHES.

If the ostrich, the emu, and the cassowary, were remarkable for their size, and claimed our first attention among the feathery tribes, in consequence of their apparently constituting part of that link which unites the quadruped to the volatile race, the whale deserves our immediate notice on entering among the finny tribes, not only on account of its enormous bulk, which has occasioned it, in its movements, to be compared to a mountain in motion, but for the resemblance that it bears to the four-footed class of animals in its internal structure, and that superior instinctive sagacity which it displays in its conjugal attachment, and care of its offspring. In bulk, the whale may be said to exceed every animal of which we have any certain description. These animals, in the Arctic regions, are at present from sixty to ninety feet long; but formerly, when

the captures were less frequent, and they were not so much thinned before arriving at a larger growth, they were said to be found of the enormous length of 250 feet; and in the Indian seas, they are still seen 150 feet in length. Yet, notwithstanding its amazing bulk, this creature must not be considered as a huge unwieldy mass; for, according to La Cépède, it swims at the rate of thirty-three feet in a second, and it is computed that it might circumnavigate the globe, in the direction of the equator, in forty-seven days, even allowing it to rest by night during that time! It is believed to be extremely long-lived. In the internal conformation of its parts, and in few of the external ones, there is such a similarity to those of quadrupeds, that Linnæus has placed it in the same class; to which its claim, and that of the other cetaceous fishes, seem, indeed, little inferior to that of the seal, where the last gradation in that order of animals may be said to end. In its instinctive tenderness the whale is, indeed, entitled to our admiration; but as we shall have occasion to speak more fully on that subject by-and-by, we will for the present proceed to the consideration of the general

STRUCTURE OF FISHES.

In attending to these, we shall soon observe, that if the body of birds is shaped in the most convenient manner for making its way through the air, a no less extraordinary degree of Divine wisdom is evident in the conformation of the finny inhabitants of the deep to that element in which they exist. To make these creatures buoyant and flexible, yet firm to oppose the strongest currents, the Great Creator has constituted them of very different materials, and of a different construction from other animals. To enable them to traverse with ease and swiftness the watery regions, the greater part of them have the same external form, sharp at each end, and swelling in the middle. To preserve them from being hurt by the action and temperature of the surrounding fluid, as well as to enable them to glide more smoothly through it, many of these are covered with a coat of scales, others with a fat oily substance, and the whole with a slimy glutinous matter (supposed to be secreted from the pores of their bodies). A protuberant eye would have been inconvenient, and easily injured by moving in such a dense medium; but to prevent this, the eyes of fishes are sunk in their heads, and the corneo made flat, while the defect of vision that must have inevitably ensued, in consequence, had they been formed like those of other animals, is provided against by a spherical form of the crystalline humour. As their progression is performed in a different way from that of any of the tribes we have already noticed, they are provided with instruments peculiar to themselves, and are enabled to poise their bodies, and push swiftly along by means of their fins and tail. Not being provided with hands or feet to lay hold of their prey, or with talons or bills to tear it to pieces, nature has provided them with mouths capable of great extension, when they have occasion to seize on their victims, yet so formed, that when shut up close, they terminate in a point, in which an opening is scarcely distinguishable. In the absence of necks, which would make the head too apt to be turned aside when making their way against a stream, the whole bodies of fish are so formed, as to be easily turned round with a slight stroke of the tail.

One distinguishing appendage, peculiar to the finny tribe, and which is found in the bodies of all spinous or bony fish, is the air bladder, by means of which they can make themselves more or less buoyant, and rise or fall in the water at pleasure. "This," as Dr. Paley observes, "affords a plain and direct instance, not only of contrivance, but strictly of that contrivance

which we denominate mechanical. It is a philosophical apparatus in the body of an animal. The principle of the contrivance is clear ; the application is also clear." If the attributes of the Deity are so conspicuously displayed in the general structure and conformation of fishes, they are no less so in the infinity of their number and sizes ; in the provision made for at once keeping up the numbers of this most numerous of all classes, and preventing the sea from being overstocked ; and in that peculiarity of form and structure, so essentially necessary in the different species. In this mighty reservoir, it may emphatically, indeed, be said, " there are creaturee innumerable, both small and great ;" for who can attempt to calculate the numbers in those prodigious shoals that tinge the sea with their colour, without taking into consideration " those scaly herds, and that minuter fry, which grace the sea-weed, or stray through the coral groves " ? and what a diversity and variety of sizes do they assume, from the massy whale that sports at large in the Greenland seas, to those minute creatures which enter our creeks, and take up their abode in our harbours ! Yet, notwithstanding the prodigious numbers of some of these animals, and the stupendous size of others, as we observed before, they are all conveniently lodged and fed ; which is the more surprising, if we take into consideration the amazing fecundity of some, and the longevity of others of these creatures. It is asserted of the herring, that if suffered to multiply unmolested, and its offspring to remain undiminished during the space of twenty years, it would show a progeny many times greater in bulk than the whole earth ! that a single cod-fish would produce at a birth, if they escaped depredation, a number equal to that of the inhabitants of England. The flounder is said to produce above a million at a time, and a mackerel not less than five hundred thousand ; and, in regard to the longevity of fishes, several are said to live upwards of a hundred years. How then, it may be asked, are those myriads of subjects of the watery kingdom kept within due limits ? How comes it to pass that the mighty basin is not overstocked ? And how are its numerous tenants provided with food ? This must be principally owing to the prevalence of the predatory system among fishes ; for numerous as are the draughts taken from the bosom of the ocean for the service of man, they can bear no proportion to the number that are left behind. But the sea, like the land, abounds not with a profusion of vegetables so as to be sufficient for the support of all, or even the greater part of its inhabitants, many of which are known to be of the most greedy and voracious natures. It was absolutely necessary, therefore, that they should devour one another, and the experience of ages has proved, that great as the increase of these creatures is, and has been, it has never as yet been more than enough ; that the balance has hitherto been pretty equally kept up, and that while the astonishingly prolific powers of the finny tribes have been found sufficient for keeping up a constant supply, and making up for every waste, yet there will always be found a requisite number of hungry mouths to devour the overplus.

In regard to the particular construction of fishes, we would briefly remark, that the whale has often occasion to ascend to the surface of the water for the purpose of breathing, and it has a tail particularly constructed to enable it to do so. His coat of blubber may be absolutely necessary to make his body equiponderate in the water, and to keep his blood warm ; while in the absence of offensive weapons he is possessed of extraordinary agility, and by the stroke of his tail can deal destruction to his pursuer. The cod, the haddock, the whiting, and others, whose principal element is in the middle region of the ocean, have an air bladder to raise and depress them at pleasure ; while the scate, the thornback, and others, that grovel mostly at

the bottom, are destitute of this wonderful instrument. The nar-whale being a harmless and peaceable animal, may probably make use of the horn which rises from its brow for the purpose of breaking the ice, or disengaging the plants on which it feeds from the bottom of the sea. The sword-fish will not fail to attack even the whale himself, and with what a fearful and dangerous weapon is he armed for the purpose. Of all the inhabitants of the deep, the shark is the fiercest and most voracious, and in celerity of movement surpasses most, if not all, of the finny race; but to counter-balance powers, and an appetite for destruction that might thin the ocean, there is a strange singularity in the projecting of his upper over his under jaw, so that he is obliged to turn, in order to take hold of his prey; while he is doing so, his victim often makes his escape. Crabs, lobsters, whilks, muscles, and other shell-fish are the food of the wolf-fish, and for the purpose of effecting the destruction of such well-defended prey, this animal is provided with teeth remarkable for their strength. The flying-fish has many enemies in both elements, but it is provided with instruments by which it can betake itself either to the water or the air, as occasion may require.

The structure of the sucking-fish enables it to attach itself firmly to the bodies of animals; that of the ammodytes, or sand-eel, particularly the head, is most excellently formed for piercing into the sand. The flatness of the scate and flounder enable them to cover themselves up in the sand or mud when they lie in wait for their prey; and the turbot is said to be provided with a skin or membrane, which he draws over his eyes when he has occasion to stick fast to the bottom in stormy weather. The globe fish is beset with prickles like a hedge-hog, and bids defiance to all birds of prey. The torpedo benumbs on a sudden, and renders impotent whatever fish it assaults; it is said also to strike the fisherman's arm, when he attempts to lay hold of it, with a temporary deadness. "The instant," says, Kemper, "I touched it with my hand, I felt a terrible numbness in my arm, as far up as my shoulder." Even if one treads on it with the shoe on, it affects not only the leg, but the whole thigh upwards. The torporific eel imparts a sensation similar to that which is experienced from electricity; and if it be caught with a hook and line, the person that holds the line feels a shock like that obtained by an electrical machine. The cuttle-fish is furnished with a liquid magazine of an inky colour, to darken the waters when pursued by an enemy. The gally-fish is protected by a caustic quality of the substance with which its legs are smeared. The abhorrent appearance of the sea orb is sufficient to disgust men from handling it, and more so to deter them from partaking of its poisonous quality by way of food: a sailor would not be dissuaded from eating one at the Cape of Good Hope, but his rashness cost him his life. And it is not improbable, but the hideous form of the sea devil, and other monsters of the deep, may have been stamped upon them by nature (which does nothing in vain) for similar purposes.

The Effects of Drunkenness.

(Continued from p. 330.)

William listened thus far with the greatest attention; and if he did not feel that compunction for his proceedings which his worthy adviser sought to excite, still it was evident that he had made some impression, and that impression he was determined to follow up; and he again pro-

ceeded, as he found that his hearer did not seem inclined to make any reply.

"I will not attempt to harrow up your feelings by a recital of the numerous and fatal terminations which have, under various circumstances, followed a life of drunkenness. It has frequently happened, when the imagination has been over-heated from the effects of intoxication, that men have been driven to such a state of frenzy, that they have laid violent hands upon themselves or others: one instance, of a most horrible nature, which occurred on board a man of war, I shall relate; and what rendered the circumstance more impressive and melancholy was, that it took place on the eve of Christmas-day. The principal officers of the ship were seated round the fire, enjoying, in anticipation, the pleasure of the ensuing day, for which considerable preparations had been making, when a great noise was heard on the main-deck, which was soon discovered to be occasioned by one of the midshipmen, who was excessively intoxicated. Stripped to his trowsers, his face flushed with liquor, his countenance dark and infuriated, and his mouth foaming with passion, he was uttering the most profane oaths, and threatening to strike, or destroy every person near him. He paid no attention to the orders that were given to confine him to his cabin, which was under the half-deck, till menaced to be punished at the gangway. He then went in, and the door was shut upon him, but not fastened. In less than five minutes afterwards he appeared, stark naked, just under the main-chains on the gangway, having got out at the port in his cabin. He was discovered standing on the gangway, calling out, 'Make haste, messmates, bear a hand, I am going to drown myself; tell them all I am going to drown myself.' Upon all hands thronging to that side of the ship, he looked up, and said, 'I am going to drown myself; I wish well to all the Buffalo's ship's company,' and instantly plunged into the deep, before any means could be taken to prevent him. The ship was going at the rate of seven knots an hour, directly before the wind, a considerable sea was on, and night had just set in, it being between nine and ten o'clock, so that he was far beyond the reach of assistance before a boat could have been lowered. One moment he was seen in a dreadful state of drunkenness, and heard uttering the most blasphemous oaths, and the next, whilst they were yet quivering on his lips, he rushed into the presence of his Maker, 'with all his imperfections on his head.'"

William, on hearing this melancholy recital, could not withhold an exclamation of horror at the fatal catastrophe, and expressed a hope that Mr. H. did not think him so bad as the subject of his relation.

Mr. H. replied, "Most assuredly, I do not conceive that to be the case at present, but am convinced that the vice of drunkenness gains ground imperceptibly, and that unless avoided altogether, there is great danger of your being, in time, as bad as the worst. It may be compared to being drawn into a gentle current, from which, by a little timely exertion, you may be easily extricated; continue to advance, the stream becomes more rapid, and your own power of exertion diminished, and you are hurried away by its impetuosity to inevitable destruction. "But," said William, "I seldom take more than three or four pints of beer, and surely some relaxation is necessary after the fatigue of the day's labour."

"Do not imagine, my young friend," continued the clergyman, "that what I have related is a solitary instance of the dreadful effects of drunkenness; its consequences have been equally fatal in many cases, and it may be also your case; for who can take upon himself to say, 'thus far will I go, and no farther'? Reflect, I intreat you, while reflection may be of use, on the

dreadful termination to which a life of dissipation will most assuredly lead, and I feel convinced that your own sense will convince you that you are pursuing a course that will eventually deprive you of every real and virtuous gratification." Perceiving that his discourse had had the wished-for effect—that of awakening him to a proper sense of his situation—the good man now took his leave, with the promise, however, of being more frequent in his visits.

Previous to his departure, he took Mary aside, and exhorted her not to relax either in her attention and kindness to her husband, or assiduity in his business; "for be assured," said he, "that nothing will tend more to bring him to a due sense of his situation, than a conviction that you are doing all that lies in your power to render his home comfortable and happy. But, remember, that continual reproaches will probably irritate, and render him worse; therefore endeavour to restore him to reason by solicitations and persuasions rather than a course that is likely to perpetuate his failing." For nearly a month after this discourse, William scarcely ever visited the ale-house—his wife again resumed her cheerful and contented appearance, and again the neighbours flocked to his shop to purchase his commodities. Their good friend Mr. H—— kept his promise of visiting them frequently, which was perhaps one reason why William was more steady and abstemious than he had been. For, exclusive of the obligations which he lay under to this benevolent and humane being, there was something in his behaviour and conversation which kept William in awe and fear of giving him offence. By this time, too, the eldest child of William was nearly four years of age, and there was every probability of a still further increase, which, for a short time, was an additional stimulus to his assiduity and exertion.

But although William had in a great measure discontinued his association with his former companions, yet he sometimes visited them at the place of their former meetings, where, as is customary on such occasions, he was made the subject of many a biting jest and sneering sarcasm" on the desertion of his *friends*. One supposed that his wife exercised too much control over his actions, and that she prevented his attendance; another, that the parson (who was known to be frequent in his visits) had been preaching to him on the terrible crime of drinking a pint of beer, or spending an hour from his home, merely because he had no relish of such enjoyments himself.

For a time William bore these taunts with patience; but water, by continual dripping, will at length make an impression even upon marble; and as he could not boast of much firmness where his inclinations were opposed to his duty, he began to imagine, from a frequent repetition of similar attacks, that they were not destitute of foundation; and that it was weak and unmanly to accede to the wishes of his wife or to the arguments of his friend, when they were contrary to his own inclinations; although he could not but admit, in his own mind, that they were perfectly in the right.

His neighbour, Jackson, who was unmarried, and consequently more at liberty to follow any course which inclination led him to adopt, was one of the foremost on those occasions; and frequently would he take an opportunity, when none were present but themselves, of reproaching William for his want of friendship, and endeavour, by every means in his power, to persuade him again to join their meeting of conviviality and harmony.

It happened most unfortunately about this period that the curate was called, for a time, to a distant part of the country, to visit a relative who was at the point of death. But previous to his departure, being ignorant of

the returning evil propensities of William, he called to take leave, and once more to exhort him to persevere in his virtuous resolution of leading a sober and industrious life, and to attend solely to the interest of himself and family.

William, although he secretly exulted at the departure of his best friend, (for he began to grow tired of his interference and good advice) could scarcely conceal his confusion at hearing the praise of Mr. H. for his reformation, while he felt the most anxious wish to launch again into his former mode of life. He replied, however, by expressing his regret at the departure of the worthy man, and that he might depend that his conduct should give him satisfaction upon his return.

(To be concluded in our next.)

Domestic Economy in the Reign of Elizabeth.

Orders for household servants, first devised by John Haryngton, in the year 1566, and renewed by John Haryngton, sonne of the saide John, in the year 1592; the saide John, the sonne, being then high shrieve of the county of Somerset.

Imprimis—That no servant be absent from praier, at morning or evening, without a lawful excuse, to be alledged within one day after, upon payne of forfeit for every time, 2*d*.

2. That none swear any othe, upon payne, for every othe, 1*d*.

3. That no man leave any doore open that he findeth shut, without there bee cause, upon payne, for every time, 1*d*.

4. That none of the men bee in bed from our Ladyday to Michaelmas, after six of the clock in the morning; nor out of his bed after ten of the clock at night, without reasonable cause, on payne of 2*d*.

5. That no man's bed be unmade, nor fire or candle-box uncleane, after eight of the clock in the morning, on paine of 1*d*.

6.

7. That no man teach any of the children any unhonest speeche, or bawdie word, or othe, on paine of 4*d*.

8. That no man waite at the table without a trencher in his hand, except it be upon some good cause, on paine of 1*d*.

9. That no man appointed to waite at table be absent that meale, without reasonable cause, on paine of 1*d*.

10. If a man breake a glasse, he shall answer the price thereof out of his wages; and, if it be not known who breake it, the butler shall pay for it, on paine of 12*d*.

11. The table must bee covered halfe an hour before eleven at dinner, and six at supper, on paine of 2*d*.

12. That meate bee ready at eleven, or before, at dinner; and six, or before, at supper, on paine of 6*d*.

13. That none bee absent, without leave or good cause, the whole day, or any part of it, on paine of 4*d*.

14. That no man strike his fellow, on paine of losse of service; nor revile or threaten or provoke another to strike, on paine of 12*d*.

15. That no man come to the kitchen without reasonable cause, on paine of 1*d*., and the cook likewyse to forfeit 1*d*.

16. That none toy with the maids, on paine of 4*d*.

17. That no man weare a foule shirt on Sunday nor broken hose nor shoes, or doublett without buttons, on paine of 1*d*.

18. That when any stranger goeth hence, the chamber be dressed up againe within four hours after, on paine of 1*d*.

19. That the hall be made cleane every day, by eight in the winter, and seven in summer, on paine of him that should do it, to forfeit 1*d*.

20. That the court-gate be shutt at each meale, and not opened during dinner and supper, without just cause, on pain the porter to forfeit, for every time, 1*d*.

21. That all stayrs in the house, and other rooms that neede shall require, bee made cleane on Fryday after dinner, on paine of forfeiture, of every one whom it shall belong unto, 3*d*.

All which sommes shall be duly paid each quarter-day, out of their wages, and bestowed on the poor, or other godly use.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades : 1. Sea-man — 2. Neck-lace. — *Rebus* : Place. — *Puzzles* ,
1. The letter I — 2. Plague.

Charades.

1.

I fled from my home when my *first* rush'd in haste,
I fled to my neighbours and met it,
I knew it the cause of a sorrowful fate,
I felt it the means to escape it.

I rifled my *second*, compell'd by my *first*,
And placed my *whole* then on my shoulder,
And spite of misfortunes, I deem'd of the worst,
Its protection still makes me the bolder.

2.

Give me my *first*, I'll be content,
My *second* give to be caress'd;
Give me my *whole*, by goodness sent,
And I shall be supremely blest.

3.

My *first* (reckless envoy of woe and of weal)
Teems with hatred, and anger, and friendship, and joy !
To suffering virtue can comfort reveal,
Or hope's fairest blossom, like mildew, destroy !
Thrill the bosom with rapture, or swell it with grief,
Bid avarice tremble, and prudence lament ;
To the overcharged heart give the sweetest relief,
Or sharpen the arrow misfortune has sent.
My *second*—'twere folly to venture to trace
A being so strange, so unsteady, so vain,
The pride of existence—its shame and disgrace,
The boast of its kind—its dishonour and stain.
My *whole*, though the harbinger oft of dismay,
Will ever be welcome when you are away.

POETRY.

Oh, mourn not for Her!

BALLAD.

Oh, mourn not for her, who, in Life's rising bloom,
 Has quitted our earth for a nobler sphere;
 Oh, weep not for her who has sunk to the tomb,
 And left us thus lonely and desolate here!
 No, rather rejoice, that to regions above;
 Unchill'd and untarnish'd, her soul wing'd its flight,
 While she felt but the sunshine that waits upon love,
 And saw not the clouds that oft shadow its light!

Oh, yes, in the moment of gladness and pride,
 When she knew but its sweets, from Life's vision she flew:
 While the roses of love that encirc'd the bride,
 Retain'd all the fragrance of morn's early dew;
 She died, in the zenith of glory and fame,
 Ere one shade of ill her young bosom had known;
 And the angels in Heav'n, that echoed her name,
 But welcom'd a spirit as pure as their own.

The stream flow'd unsullied, in Life's summer-day,
 Death chill'd the fair current, and fetter'd its source,
 Ere the fresh waves of morning had wander'd away,
 Or the storms of the world had polluted its course!
 While she knew but Life's purer and tenderer ties.
 The seraph that watch'd o'er and smiled on her birth,
 Call'd home the bright soul that was form'd for the skies,
 Ere its bloom had been stain'd by the passions of earth!

Then mourn not for her, who in Life's rising bloom,
 Has quitted our earth for a nobler sphere;
 Then weep not for her who has sunk to the tomb,
 And left us thus lonely and desolate here;
 But rather rejoice, that to regions above,
 Unchill'd and untarnish'd, her soul wing'd its flight;
 While she felt but the sunshine that waits upon love,
 And saw not the clouds that oft shadow its light.

B. C. W.

Sonnet,

TO MY MUSE.

Friend of my youth—my earliest, dearest friend,
 For in Life's verdant morning-path we met,
 (Brief, flowery entrance to the desert-way
 Of after years)—when all around was gay,
 And the perspective future, without end,
 A scene of sunny prospect. Hope not yet
 Had broke its promise, and the bubble, joy,
 Danced yet unbroken, on the placid stream.
 Then came thy influence upon my soul,
 Giving fresh light and lustre to the whole.
 Delusive scene! Blest, "visionary boy!"
 For love, and fame, and friendship fill'd my dream:
 The vision's o'er—yet, blest with hope and thee,
 Contentedly I yield, whate'er my portion be.

S. W.

WEEKLY ALMANACK.

DECEMBER. Saturday, 10.—High water, morn. 29 min. p. 2; aft. 56 min. p. 2.—Sun rises 4 min. p. 8, sets 56 min. p. 3.
Sunday, 11.—Third Sunday in Advent.—High water, morn. 15 min. p. 3; aft. 34 min. p. 3.—Sun rises 5 min. p. 8, sets 55 min. p. 3.
Monday, 12.—High water, morn. 50 min. p. 3; aft. 7 min. p. 4.—Sun rises 5 min. p. 8, sets 56 min. p. 3.
Tuesday, 13.—St. Lucy: this virgin martyr was born at Syracuse. She refused to marry a young man who paid his addresses to her, because she had determined to devote herself to religion, and, to prevent his importunities, gave her whole fortune to the poor. The youth, enraged at this denial, accused her before Paschasius, the heathen judge, of professing Christianity; and Lucy, after much cruel treatment, fell a martyr to his revenge, in the year 305.—High water, morn. 26 min. p. 4; aft. 54 min. p. 4.—Sun rises 6 min. p. 8, sets 54 min. p. 3.
Wednesday, 14.—The 14th, 16th, and 17th, are Ember Days.—High water, morn. 4 min. p. 5; aft. 22 min. p. 5.—Sun rises 6 min. p. 8, sets 54 min. p. 3.
Thursday, 15.—High water, morn. 42 min. p. 5; aft. 2 min. p. 6.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Friday, 16.—Cambridge Term ends.—O Sapientia: this is the beginning of an anthem in the Latin service to the honour of Christ's advent, which used to be sung in the church from this day until Christmas-eve.—High water, morn. 24 min. p. 6; aft. 46 min. p. 6.—Sun rises 7 min. p. 8, sets 53 min. p. 3.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	56	to 72
New Red Wheat	50	.. 62
New White ditto	55	.. 72
Rye	38	.. 40
Barley	45	.. 48
Pale Malt	63	.. 72
Feed Oats	25	.. 28
New Pigeon Beans	50	.. 52
Boiling Pease	54	.. 55
Grey Pease	44	.. 47
Rapeseed (new) per last 27l. to 29l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Oflal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5	0	3
Mutton	4	0 .. 5	2	3
Veal	4	4 .. 5	8	0
Pork	3	8 .. 5	4	3
Lamb	0	0 .. 0	0	0

Cattle at Market.

	Mon.	Fri.
Beasts	2,516	566
Sheep	16,640	3,610
Pigs	180	130
Calves	180	210

NEWGATE AND LEADENHALL.

Beef .. 2s. 8d. to 4s. 0d.	Veal 4s. 0d. to 5s. 2d.
Mutton 3 0 .. 4 4	Pork 3 8 .. 5 4
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	62s. to 64s.	York .. 60s. to 62s.
Cambridge ..	60 .. 62	

Irish.

New Carlow. 102s. to 104s.	Belfast 0s. to 0s.
Waterford .. 100 .. 0	Cork .. 0 .. 102
Newry	Dublin 0 .. 102

CHEESE, per Cwt.

Double Gloucester 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	60	to 0
New Waterford sides	62	.. 0

HAMS, per Cwt.

Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
.. good and fine	4	6	.. 5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6	to 6	0
Ware	4	0	.. 6	0
Middlings	3	0	.. 3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adair's	38	0
Burdon	38	0
Beaumont	37	0
Heaton	38	6
Hebburn Main	38	6
Holywell	39	0
Killingworth	38	6
Liddell's Main	35	0
Ord's Redhugh	35	0
Pelaw	37	3

Sunderland.

Eden Main	37	6
Fawcett Main	37	0
Hedworth Main	35	0
Lyon's	40	2

THE Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Remarks on Contagion.

CONTAGION is produced by the very subtle particles arising from putrid or other substances, or from persons labouring under infectious diseases which communicate the disease to others. The most erroneous notions generally prevail even among persons of every degree, relative to the nature and propagation of contagion. It is believed to be a poison capable of floating through the atmosphere, around the dwellings of the infected, or the hospitals which contain them, and thus to contaminate the very air which we breathe, and spread disease and death to those who pass by, and even to the neighbouring districts. These opinions, and the terrors connected with them, are as equally unfounded and absurd as are all the creations of an over-excited imagination, magnified by prejudice and alarm : for it has been proved, beyond the possibility of doubt, that no contagion whatever is communicable, even to the distance of a few feet, through the medium of the free and open atmosphere, and consequently that residence in a district where contagious fever prevails, is free from all danger. Nay, that the house, and even the apartment occupied by the sick, may be rendered perfectly harmless ; the contagion being easily disarmed of its virulence and activity by dilution with pure air and other means of preventing its accumulation. All pestilence is therefore only propagated by a near approach to the diseased, or by actual contact, or by the conveyance of the contagious poison in articles impregnated with it, the clothes in particular, it not being communicable even to the distance of a few feet through the air ; and there are many well-attested facts to prove that even the plague itself is propagated only by such contact or close approximation. In short, to render contagion communicable, it must be condensed and accumulated in a confined and unchanged atmosphere ; or in the apparel or bedding, which has been long in contact with the patient. Under these circumstances it becomes sufficiently virulent to inflict disease on any one at all

predisposed to receive it, who comes in contact with it, or remains long enough in that situation to inhale, or imbibe, through the cutaneous absorbents, a sufficient dose of the poison. It must be equally manifest, however, that the means of security, even from this hazard, are completely within our power: for to prevent the accumulation and concentration of the virus, is necessarily to disarm it of its deleterious agency. This may be done by a free and regular ventilation of the apartment in which the patient is confined; by a frequent change in the bed and body linen, and ablution of the skin, and by the speedy removal of all the excretions. Where these principles are steadily pursued in detail, the most malignant fever may exist in the very bosom of a family without extending to another individual. It seems scarcely necessary to dilate upon the practical execution of principles so clear and simple as those just stated; but as upon such a subject we can be scarcely too explicit, we add here the substance of the excellent rules proposed by Dr. Haygarth, and to which too much publicity cannot be given. The door of an apartment in which a patient lies ill of fever, more especially in small houses, should be kept always open, and the window or windows likewise, in warm or temperate weather, during the day, and occasionally during the night. At all seasons, indeed, however cold, the occasional refreshment of the air of an apartment, by an open window, even during the night, is proper. For the same reason, the curtains should not be drawn around the bed, except a part sufficient to shade the patient's eyes from light. Visitors and attendants should also avoid the direct current of his breath, or the exhalations from his body, or if obliged to come into close contact with them, should maintain a temporary suspension of the breath. The linen of the patient's person and bed should be frequently changed; that which is removed, immersed immediately in cold water, and afterwards washed, and all the discharges should also be speedily removed.

Ventilation and cleanliness alone, therefore, are adequate to the effectual prevention of the propagation of infection in any dwelling; and the freshness and freedom from all sensible taint which they produce in the atmosphere of the room is the best test of the absence of all noxious matters. The use of camphor, tobacco, rosemary, odoriferous pastils, and even of vinegar, is to be deprecated, inasmuch as they are totally useless, and might conceal the presence of deleterious effluvia. The vapours of vinegar, indeed, may possess some feeble power of destroying contagion, as well as those of sulphur, which, however, are not respirable. The only substances which decompose and destroy contagion, and which, therefore, may be resorted to with a view to purify portions of the atmosphere, which ventilation may fail to reach, or substances which cannot be washed, are the vapours of the mineral acids. The simplest, and best mode of fumigation, is the following: take equal quantities, by weight (about six drachms) of powdered nitre and strong sulphuric acid (oil of vitriol); mix them in a tea-cup, stirring them occasionally with a tobacco-pipe, or piece of glass; the cup must be removed, from time to time, to different parts of the room, and the fumes will continue to arise for several hours: these fumes are nitric acid. If common salt be used instead of the nitre, the vapours of the muriatic acid will arise in like manner; but as they are more offensive to the respiration than the vapours of the nitric acid, this mode of fumigation is less eligible. It may be observed, by way of caution in the use of these acid vapours, that all articles of steel or iron should be removed, or effectually covered during their employment, as such articles will become speedily coated with rust. The operation of heat alone appears to be capable of destroying contagious matter, whence baking, or inclosing in an

oven, clothes, and other articles impregnated with it, has been recommended. Upon the whole, relative to contagion, it appears that it is always found most virulent and destructive in the filthy and confined dwellings of the poor, particularly in the crowded lanes and alleys of large cities, and that even in such places with cleanliness and ventilation, the mischief arising from it is rendered comparatively harmless.

To prevent Cold Feet at Night.

Draw off the stockings, just before undressing, and rub the ankles and feet with the hand as hard as can be borne for five or ten minutes. This will diffuse a pleasurable glow, and those who do so, will never have to complain of cold feet in bed. Frequent washing and rubbing them thoroughly dry, with a linen cloth or flannel, is useful for the same purpose. In removing from the feet the accumulating dirt that obstructs the pores, health will be promoted, by facilitating that perspiration which nature intended.

Cosmetics.

To set off the complexion with all the advantage it can attain, nothing more is requisite than to wash the face with pure water; or, if any thing farther be occasionally necessary, it is only the addition of a little soap.

COOKERY, &c.

To pot Leg of Beef.—Boil a leg of beef till the meat will come off the bone easily; then mix it with a cow-heel, previously cut into thin pieces, and season the whole with salt and spice: add a little of the liquor in which the leg of beef was boiled, put it into a cheese-vat or cullender, or some other vessel that will let the liquor run off; place a very heavy weight over it, and it will be ready for use in a day or two. It may be kept in souse made of bran boiled in water, with the addition of a little vinegar.

To pot Beef.—Cut it small, add to it some melted butter, two anchovies boned and washed, and a little of the best pepper, beat fine. Put them into a marble mortar, and beat them well together till the meat is yellow; put it into pots, and cover with clarified butter.

To pot Eels.—Cut them in pieces about four inches long, season with a little beaten mace, nutmeg, pepper, salt, and a little sal prunella, beaten fine. Lay them in a pan, and pour as much clarified butter over as will cover it. Bake half an hour in a quick oven, till properly done. Then lay them on a coarse cloth to drain; when quite cold, season them again the same way. Then take off the butter they were baked in clear from the gravy of the fish, and set them in a dish before the fire. When melted, pour the butter over them, and put by for use.

Quince Pudding.—Scald the quinces tender, pare them thin, scrape off the pulp, mix with sugar very sweet, and add a little ginger and cinnamon. To a pint of cream put three or four yolks of eggs, and stir it into the

quinces till they are of a good thickness. Butter the dish, pour it in, and bake it.

Lemon Pudding.—Cut off the rind of three lemons, boil them tender, pound them in a mortar, and mix them with a quarter of a pound of Naples biscuits, boiled up in a quart of milk or cream; beat up twelve yolks and six whites of eggs. Melt a quarter of a pound of fresh butter, and put in half a pound of sugar, and a little orange-flower water. Mix all well together, stir it over the fire, till thick, and squeeze in the juice of half a lemon. Put puff paste round the dish, then pour in the pudding; cut candied sweet-meats and strew over, and bake it for three quarters of an hour.

To make Cream Cakes.—Beat the whites of nine eggs to a stiff froth, stir it gently with a spoon lest the froth should fall, and to every white of an egg grate the rinds of two lemons; shake in gently a spoonful of double refined sugar sifted fine, lay a wet sheet of paper on a tin, and with a spoon drop the froth in little lumps on it near each other. Sift a good quantity of sugar over them, set them in the oven after the bread is out, and close up the mouth of it, which will occasion the froth to rise. As soon as they are coloured, they will be sufficiently baked; lay them by two bottoms together on a sieve, and dry them in a cool oven.

To make Orange Custards.—Boil very tender the rind of half a Seville-orange, and beat it in a mortar until it is very fine; put to it a spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf-sugar, and the yolk of four eggs. Beat them all together for ten minutes, and then pour in, by degrees, a pint of boiling cream; beat them until cold, then put them in custard cups, in a dish of hot water; let them stand till they are set, then take them out, and stick preserved orange-peel on the top; this forms a fine flavoured dish, and may be served up hot or cold.

Green Almond Tarts.—Pull the almonds from the tree before they shell, scrape off the down, and put them into a pan with cold spring water; then put them into a skillet with more spring water; set it on a slow fire, and let it remain till it simmers. Change the water twice, and let them remain in the last till tender, then take them out and dry them well in a cloth. Make a syrup with double refined sugar, put them into it, and let them simmer; do the same the next day, put them into a stone jar, and cover them very close, for if the least air comes to them they will turn black; the yellower they are before they are taken out of the water, the greener they will be after they are done. Put them into the crust, cover them with syrup, lay on the lid, and bake them in a moderate oven.

USEFUL RECEIPTS, &c.

Fullers' Purifier for Woollen Cloths.—Dry, pulverize, and sift the following ingredients: six pounds of fullers' earth, one pound of pipe clay, and four ounces of French chalk. Make a paste of the above with the following: one ounce of rectified oil of turpentine, two ounces of spirit of wine, and one pound and a half of melted oil soap. These cakes should be kept in water, or in small wooden boxes.

To clean all sorts of Metal.—Mix half a pint of refined neat's-foot oil, and half a gill of spirits of turpentine. Scrape a little kernel or rotten stone; wet a woollen rag therewith, dip it into the scraped kernel, and rub the metal well. Wipe it off with a soft cloth, polish with dry leather,

and use more of the kernel. In respect to steel, if it is very rusty, use a little powder of pomice with the liquid, on a separate woollen rag first.

To make Sugar Vinegar.—To each gallon of water add two pounds of brown sugar, and a little yeast; leave it exposed to the sun for six months, in a vessel slightly stopped.

To strengthen Vinegar.—Suffer it to be repeatedly frozen, and separate the upper cake of ice, or water, from it. All vinegars owe their principal strength to the acetic acid they contain; but the vinegar of wine contains also tartar, a small portion of the malic acid, alcohol, and colouring matter; that of cider contains merely the malic acid, little or no alcohol, and a yellowish colouring matter.

To fine Spirits.—Mix a small quantity of wheat flour in water as if for making paste, and pour the same into the vessel. The whole is then to be well roused, and in a short time the contents will become bright.

To make Brandy from Beet Root.—For the preparation of brandy, the water used in the first boiling of the roots, is boiled again, and poured out on the residuum from the first expression of the pounded roots; this must stand for a day or two, after which it is expressed, and the remaining dry pulp serves as a good food for cattle. The juice obtained in this way is mixed with the waste parts of the syrup and the mucilage which remains after the expression of the saccharine crystals, and all boiled together till half of it is evaporated. The liquor is then poured into a coop, exposed to a temperature of 45° Fahrenheit, and cooled to 65°. Having added a proportionate quantity of yeast, it is left to ferment, and in three or four days after the distillation, may be undertaken.

To recover Pricked Foreign Wines.—Take a bottle of red port that is pricked, add to it half an ounce of tartarised spirit of wine, shake the liquor well together, and set it by for a few days, and it will be found much altered for the better. If this operation be dexterously performed, pricked wines may be absolutely recovered by it, and remain saleable for some time; and the same method may be used to malt liquors just turned sour.

To make Port Wine.—The dark red port is made from grapes gathered indiscriminately, and thrown into a cistern; they are then trod, and their skins and stalks left in the mass, which separate during fermentation, and form a dry head over the liquid. When the fermentation is completed, the liquor underneath is drawn out, and casked. Before being brought to England it is mixed with one-third of brandy to enable it to keep during the voyage: otherwise the carriage brings on the acetous fermentation, and the wine is converted into vinegar.

MEDICINE.

To prevent Spitting of Blood.—Take of the infusion of red roses, eight ounces; syrup of the wild poppy, one drachm and a half; diluted vitriolic acid, twenty drops; compound powder of tragacanth, one drachm. Make a mixture, of which take two table-spoonsful four times a day. This is also an excellent remedy for night perspirations.

Dysentery and Bilious Disorders.—The medical qualities of pulverized charcoal are daily developing themselves. In addition to its value in bilious disorders, two ounces of the charcoal, boiled in a pint of fresh milk, may be taken in doses of a wine-glass full, by adults, every two hours, in the most obstinate dysentery, until relief is imparted, which has not failed to

be the effect in almost every instance. It is harmless, and the experiment may be safely tried. Charcoal made from maple wood is the fittest for this purpose.

Dr. Johnson's Receipt for Rheumatism.—Take of flour of sulphur, and flour of mustard, each half an ounce ; honey or treacle, a sufficient quantity to form an electuary. The size of a nutmeg to be taken several times a day, drinking after it a quarter of a pint of the decoction of lovage root. “ The patient to whom this medicine was given,” Dr. Johnson says, “ was very old, the pain very violent, and the relief it afforded was speedy and lasting.”

The Portland Powder.—His grace the duke of Portland, who was an extreme sufferer from the gout, became acquainted with a medicine in Switzerland, for the cure of that inveterate disorder ; and, after the most indubitable evidence, purchased the receipt for the benefit of his country. Of the powder which the duke took himself, he gave directions for the composition and mode of preparation, gratuitously, to all who desired it, as follows : Take of aristolochia rotunda, or birthwort root, gentian root, and tops and leaves of germander, ground pine, and centaury. Take of all these, well dried, powdered, and sifted fine, equal weight ; mix them well together, and take one drachm of this mixed powder every morning fasting, in a cup of wine and water, broth, tea, or any other vehicle you like best ; keep fasting an hour and a half after it ; continue this for three months without interruption, then diminish the dose to three-fourths of a drachm for three months longer ; then to half a drachm for six months more, taking it regularly every morning if possible : after the first year, it will be sufficient to take half a drachm every other day. As this medicine operates insensibly, it will perhaps take two years before you receive any great benefit, so you must not be discouraged, though you do not perceive at first any great amendment ; it works slow, but sure ; it doth not confine the patient to any particular diet, so that one lives soberly, and abstains from those meats and liquors that have always been accounted pernicious in the gout, as champaign, drachms, high sauces, &c.

N. B. In rheumatism which is not habitual, a few of the drachm doses may do ; but if habitual, or of long duration, the powder must be taken as for the gout. The remedy requires patience, as it operates but slowly in both distempers.

Dr. Recce's Remedy for Flatulence and Cramp in the Stomach.—Take of carbonate of soda, one drachm ; compound tincture of rhatany, one ounce ; compound tincture of ginger and camomile, three drachms ; camphorated julep, seven ounces. Mix : three table-spoonsful are to be taken twice a day.

Remedy for Tape-Worm in Children.—Beat up five drachms and a half of rectified oil of turpentine, with the yolk of an egg, and some sugar and water, or common syrup. Give this to a child having tape-worms. Two doses are sure of expelling them.

Original Receipt for Hungary Water.—The original receipt for preparing this invaluable lotion, is written in letters of gold in the hand-writing of Elizabeth, queen of Hungary. Take of aqua vitæ, four times distilled, three parts ; the tops and flowers of rosemary, two parts. To be put together in a close-stopped vessel, and allowed to stand in a warm place, during fifty hours, then to be distilled in an alembic, and of this, once every week ; one drachm to be taken in the morning, either in the food or drink, and every morning the face and the diseased limb to be washed with it.

HUSBANDRY, RURAL ECONOMY, &c.

To cultivate Flax.

THE soils most suitable for flax, besides the alluvial kind, are deep friable loams, and such as contain a large proportion of vegetable matter in their composition. Strong clays do not answer well, nor soils of a gravelly or dry sandy nature. But whatever be the kind of soil, it ought neither to be in too poor nor too rich a condition ; because, in the latter case, the flax is apt to grow too luxuriant, and to produce a coarse sort ; and, in the former case, the plant, from growing weakly, affords only a small produce.

To prepare the Ground.—When grass land is intended for flax, it ought to be broke up as early in the season as possible, so that the soil may be duly mellowed by the winter frosts, and in good order for being reduced by the harrows, when the seed process is attempted. If flax is to succeed a corn crop, the like care is required to procure the aid of frost, without which the surface cannot be rendered fine enough for receiving the seed. Less frost, however, will do in the last, than in the first case ; therefore the grass land ought always to be earliest ploughed. At seed time, harrow the land well before the seed is distributed, then cover the seed to a sufficient depth, by giving a close double time of the harrows. Water-furrow the land, and remove any stones and roots that may remain on the surface, which finishes the seed process.

Quantity of Seed.—When a crop of seed is intended to be taken, thin sowing is preferable, in order that the plants may have room to fork or spread out their leaves, and to obtain air for the blossoming and filling seasons. But it is a mistake to sow thin, when flax is intended to be taken ; for the crop then becomes coarse, and often unproductive. From eight to ten pecks per acre is a proper quantity in the last case ; but when seed is the object, six pecks will do very well.

To save the Flax and Seed.—Flax should be pulled when the lower part of the plant begins to turn yellow, and when, on opening the pods, the most forward of the seeds are found in a soft state, and the middle of the seeds is green ; while the seed is quite soft, the flax should be spread on the ground, in bundles about as much as a woman can grasp with both hands, and it should remain so, till the upper part is dry ; in fine weather it will be dry in twenty-four or twenty-eight hours ; the bundles should be then made up, with the dry part inside, and then set up in stocks, of ten bundles each, and stand on the ground till the whole is dry, pods and all ; the seed will then be ripe, and the flax in the best state ; it may then be stacked, housed, or worked ; great care should be taken to keep the root-ends even.

Method of Watering.—When flax is pulled, it ought to be immediately put into the water, so that it may part with the rind or shaw, and be fit for the manufacturer. Standing pools, for many reasons, are most proper for the purpose, occasioning the flax to have a better colour, to be sooner ready for the grass, and even to be of superior quality in every respect.

When put into the water, it is tied up in beets, or small sheaves; the smaller the better, because it is then most equally watered. These sheaves ought to be built in the pool, in a reclining upright posture, so that the weight placed above may keep the whole firm down. In warm weather, ten days of the watering process is sufficient; but it is proper to examine the pools regularly after the seventh day, lest the flax should putrify or rot, which sometimes happens in very warm weather. Twelve days will answer in any sort of weather; though it may be remarked, that it is better to give rather too little of the water than too much, as any deficiency may be easily made up, by suffering it to lie longer on the grass, whereas an excess of water admits of no remedy. After lying on the grass for a due time, till any defect of the watering process is rectified, the flax is taken up, tied when dry in large sheaves, and carried to the mill to be switched and prepared for the hackle.

To destroy Weeds.

To clear the ground of weeds is an operation no less necessary in husbandry, than the disposing it to produce vegetables of any kind in plenty.

Annual Weeds, or such as spring from seed, and die the same year, are most easily destroyed. For this purpose it will be sufficient to let them spring up till near the time of ripening their seed, and then plough them down before it comes to maturity. It is also of service to destroy such weeds as grow in borders, or neglected corners, and frequently scatter their seeds to a great distance; such as the thistle, dandelion, rag-weed, &c., for these are sufficient to propagate their species through a deal of ground, as their seeds are carried about with the wind to very considerable distances. A farmer ought also to take care, that the small seeds of weeds, separated from corn in winnowing, be not sown again upon the ground; for this certainly happens when they are thrown upon the dunghill; because, being the natural offspring of the earth; they are not easily destroyed. The best method of preventing any mischief from this cause is to burn them.

Perennial Weeds are such as are propagated by the roots, and last for a number of years. They cannot be effectually destroyed, but by removing the roots from the ground, which is often a matter of some difficulty. The only method that can be depended upon in this case, is frequent ploughing, to render the ground as tender as possible; and harrowing with a particular kind of harrow, in order to collect these pernicious roots. When collected, they ought to be dried and burnt, as the only effectual method of insuring their doing no farther mischief.

To destroy Broom, Furze, and Thorns.—Besides those kinds of weeds, which are of an herbaceous nature, there are others which are woody, and grow to a very considerable size; such as broom, furze, and thorns. The first may be destroyed by frequent ploughing and harrowing, in the same manner as other perennial weeds are. Another method of destroying broom, is by pestering the field where it grows with sheep. The best method of extirpating furze, is to set fire to it in frosty weather; for frost has the effect of withering and making them burn readily. The stumps must then be cut over with a hatchet; and when the ground is well softened by rain, it may be ploughed up, and the roots taken out by a harrow adapted to that purpose. If the field is soon laid down to grass, they will again spring up; in this case, pasturing with sheep is an effectual

remedy. The thorn, or bramble, can only be extirpated by ploughing up the ground, and collecting the roots.

Usefulness of moving Weeds.—In the month of June weeds are in their most succulent state, and in this condition, after they have lain a few hours to wither, hungry cattle will eat greedily almost every species. There is scarcely a hedge border, or a nook, but what at that season is valuable; and it certainly must be good management to embrace the transient opportunity; for, in a few weeks, they will become a nuisance.

Composition for Healing Wounds in Trees.

Take of dry pounded chalk, three measures; and of common vegetable tar, one measure: mix them thoroughly, and boil them, with a low heat, till the composition becomes of the consistency of bees'-wax; it may be preserved for use in this state for any length of time. If chalk cannot conveniently be got, dry brick-dust may be substituted. After the broken or decayed limb has been sawed off, the whole of the saw-cut must be very carefully pared away, and the rough edges of the bark, in particular, must be made quite smooth: the doing of this properly is of great consequence; then lay on the above composition, hot, about the thickness of half-a-crown, over the wounded place, and over the edges of the surrounding bark; it should be spread with a hot trowel.

Chinese Mode of Propagating Fruit Trees.

Strip a ring of bark, about an inch in width, from a bearing branch, surround the place with a ball of fat earth, or loam, bound fast to the branch with a piece of matting; over this they suspend a pot or horn, with water, having a small hole in the bottom just sufficient to let the water drop, in order to keep the earth constantly moist. The branch throws new roots into the earth just above the place where the ring of bark was stripped off. The operation is performed in the spring, and the branch is sawn off and put into the ground at the fall of the leaf. The following year it will bear fruit.

To make Tar-Water for Cows.

Take one quart of tar, put to it four quarts of water, and stir it very well ten or twelve minutes; let it stand a little while, and then pour it off for use. You must not put water to the same tar more than twice. Let the first dose be made of fresh tar. Continue to give it till the beast is well. Do not let her go too soon abroad.

Cure for Cattle swelled with Green Food.

When any of your cattle happen to get swelled with an over feed of clover, frosty turnips, or such like, instead of the usual method of stabbing in the side, apply a dose of train-oil, which, after repeated trials, has been found to prove successful. The quantity of oil must vary according to the age or size of the animal. For a grown-up beast, of an ordinary size, the quantity recommended is about an English pint, which must be administered to the animal with a bottle, taking care, at the same time, to rub the stomach well, in order to make it go down. After receiving this medicine, it must be made to walk about until such time as the swelling begins to subside.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 354.)

THE INSTINCTS OF FISHES.

FISHES, it is said, appear inferior to beasts and birds in acuteness of sensation and instinctive sagacity; but how is this reconcileable with that tenderness, care, and solicitude (which nothing can exceed) which the *common whale* evinces for her young. She suckles and nurses them with the greatest affection, and takes them with her wherever she goes; when pursued, she carries them on her back, and supports them with her fins; when wounded, she will not relinquish her charge, and when obliged to plunge, in the midst of her agonies will clasp them more closely, and sink with them to the bottom. The fidelity of whales to each other is also said to exceed even what we observe in birds; and Goldsmith relates an instance, in which a female whale being wounded whilst her attached partner was reclining by her side, on beholding the object of his tenderness falling a victim to the harpooners, he stretched himself upon her body, and participated in her fate. It is curious to remark what sagacity the finny tribes display in seeking out the most proper places for depositing their spawn. The *salmon* on her journey up the river will suffer no obstacle that she can possibly surmount to oppose her progress to the place of her destination, and in order to attain it, will spring over cataracts several feet high. In going upwards she will keep at the bottom where the current is weakest, and when she returns, will avail herself of its strength at the top, by swimming near the surface!

The migrations of different kinds of fishes are truly astonishing, and it is pleasing to remark, that it is when fat and in season for eating, that they are taught so instinctively to throng our bays and creeks, while they disperse to the remotest quarters of the globe when lean and emaciated. "Who," in the words of the celebrated Hervey, "who bids these creatures evacuate the shores, and disperse themselves into all quarters, when they become worthless and unfit for our service? Who rallies and recalls the undisciplined vagrants, as soon as they are improved into desirable food? Who appoints the very scene of our ambush to be the place of their rendezvous, so that they come volunteers to our nets? Surely the furlough is signed, the summons issued, and the point of re-union settled by a Providence ever indulgent to mankind; ever studious to treat us with dainties and load us with benefits." Not only do the *herrings*, the poor man's feast, visit our shores at stated periods, and solicit us by their numbers to partake of the bounties of Providence, but the *pilchard*, the *mackerel*, the *lamprcy*, the *tunney*, and the *salmon*, are regular in their migrations.

At the time the Land Crabs of the West Indies arrive upon the coast to deposit their eggs, numerous fishes of different kinds punctually attend, as if timeously advised of the exact period when they might expect their annual supply, and greedily devour many of the eggs before they are hatched. Fishes, in order to be fed, have been taught to assemble at the side of a

pond by the sound of a bell. The *lamprey* makes holes in the gravelly bottom of the river previous to depositing her ova. The *sea-dog*, in a storm, is said to conceal her young under her belly. A curious circumstance has been observed relative to young *sharks*, that when pursued, they will, on the appearance of danger, take refuge in the belly of their mother. It is asserted by Pliny, that the *fishing-frog* hides itself in muddy water, and makes use of a singular artifice to secure her prey. The *ink-fish* seems to be well-informed of the use she ought to make of her natural bottle, and when pursued, discharges its contents in the way of her foe. The *aborescent star-fish*, like the spider, spreads out her net in order to entangle her unwary victim. And the little *thresher*, in order to get the better of his formidable antagonist, tumbles neck over heels, and falls down with astonishing force on the back of the Whale, while his ally the *sword-fish* wounds him from underneath.

THE USES OF FISHES.

Although it has been said, that to preserve their own existence, and to continue it to their posterity, fills up the whole circle of their pursuits, and that a ceaseless desire of food seems to be their ruling impulse, yet we are not to consider Fishes as insulated creatures, unconnected with the general concerns and affairs of the world; as merely formed for the propagation of their kind, and to "pursue, and be pursued, each other's prey." No; these also act an important and most essential part in the great theatre of the universe, and woe be to the inhabitants of the earth did multitudes of Fishes not abound in its waters. We have already had occasion to notice the necessity of a speedy decomposition of the parts of putrescent bodies on land, and notwithstanding the saline quality of its waters and perpetual agitation which prevents them for a time, the bad effects of such accumulated loads of filth and nastiness, as are continually pouring into the sea, must soon be apparent, were it not for those numerous herds of fishes which, in every quarter, glide with rapidity through the liquid expanse, and catch and devour almost every thing of a digestible nature that comes in their way. For this purpose that amazing fecundity may have been bestowed upon them, and for this purpose those voracious appetites given, that, however remote the situation, or disgusting the substance that enters the watery element, it might quickly meet an eye eager to catch it, and a living tomb to swallow and strip it of its noxious qualities.

As an article of food the finny tribes are greatly to be prized, and it is matter of thankfulness, that the benefits they impart are most extensively diffused; for while our lakes, and rivers, and streams, abound with these living treasures, the ocean conveys them in myriads to the ends of the earth, and presents the bounties of an indulgent Parent to his numerous children, however scattered among the isles of the sea; and if the *turbot* has been styled, for its exquisite relish, the Pheasant of the waters, the *sturgeon*, even in pickle, has been denominated a royal luxury, and the *salmon* is held in much esteem by the great, the poor have reason to bless the Almighty for an abundant supply of cheap, wholesome, and nutritious food, in those prodigious shoals of *herrings* and *pilchards* which visit our coasts—for that incalculable number of *cod*, and other white fish, which are drawn from the ocean; and for those inexhaustible stores of cartilaginous flat fish, which furnish the labourer with his cheap repast. Happy ordination of infinite Goodness and unerring Wisdom, that while the monstrous and unwholesome tribes are thinly scattered or hid from our sight in the great abyss, the wholesome and nutritious kinds abound in such numbers, and are brought, as it were, to our very doors.

Even the great *Greenland whale*, which abounds in such numbers in the northern ocean, is said to furnish the inhabitants of those countries, which border on his haunts, with a delicious luxury in the article of food. The *porpoise* was a royal dish even so late as the reign of Henry VIII, and the negroes are said to be fond of the flesh of the voracious *shark*.

The *whale* is well known on account of its commercial importance in furnishing such a supply of oil and whalebone. From the *cacholet* we derive that valuable commodity spermaceti; and ambergris, the sweetest of perfumes, is also frequently found in this animal. The skin of the *shark* is converted into shagreen. From a species of the *sturgeon* we are supplied with isinglass. From the *beluga-fish* we derive that delicious composition called *caviare*, and also the *Beluga-stone*. The hide of the *haiso* is so tough and strong, that it is employed for ropes in carts and other wheel carriages.

As some of the volatile race seem to be formed to please us with the beauty of their plumage, and delight us with the melody of their song, so a few of the finny tribe are so exquisitely formed and beautifully embellished, that they appear more calculated for our pleasure and pastime, than for any intrinsic value in another point of view. We do not here merely allude to the little gold and silver natives of China and Japan, which are trained and domesticated to sports in our ponds, and amuse us with gambols in our gardens, but to the *dorado* and *gilt-head*, which glide in the ocean, and the beautiful *dragonet*, which shines resplendent in the deep. These, also, on some interesting occasions, may contribute their mites towards the comfort of man. Gazing on these from the side of the vessel that conveys him far from his native home, the solitary exile may be made for a while to forget his private woes; and the sporting of these may serve to beguile the tedious moments that mark the slow progress of the lonesome passenger, returning from captivity to the circle of his friends, or to the agitated bosom of her he loves.

Christmas Keeping.

Anidst the wintry desolation of the present month, the remembrance of a season once anticipated in joyous hope by all ranks of people, recurs to the lovers of "Auld lang syne"—to those who remember with what pleasure they once welcomed its chill atmosphere and snow-storms with the vivid rapture of youth.

In London, as in all great cities, particularly in those which are commercial, where strangers continually arrive, and new customs are daily introduced, observances of a nature similar to those formerly kept at Christmas must soon be lost. That season is accordingly marked here by few of the pleasantries and simple enjoyments with which it is even now characterised in the country; but, although these enjoyments are fast declining, Christmas is a most interesting commemorative æra, and from the earliest time, when first the sacred light of Christianity dawned upon the world, this period of the year has ever been devoted to joy and pleasure. At this heart-rejoicing season, the annual assembling of families and connections, the old and the young, the meeting of friends—and the reconciling (at least for one day in the year), of those who are *not* friends, give an interest to the annual celebration of Christmas, which no other festival possesses.

Among viands once common in London at this season, plum-puddings and mince-pies are still found, and most probably will long remain,

on the score of their intrinsic value to gastronomists. Pantomimic representations are proffered at that time in theatrical entertainments, to attract such little children and their parents as can afford to laugh at them but once a-year. In London, no yule-log now blazes in the contracted chimneys, as in days of yore, on its once ample hearths; no yule-songs are sung; and the wassail bowl, as in most parts of the country, is quite forgotten. The hearty, but natural and simple merriment of the rustic, has no parallel in such overgrown congregations of men; and the festive activity of the Christmas hall-dance, where

"Jest and youthful jollity
Quips and cranks, and wanton wiles,
Nods and becks, and wreathed smiles,"

once abounded, has taken its flight, and left nothing half so heart-cheering behind. Thus mortal customs perish like those who were observers of them, but only with a little less rapidity.

But the celebration of Christmas in London was formerly marked with

-pomp, and feast, and revelry,
With masque and antique pageantry."

The Lord of Misrule, a personage whose origin is lost in the obscurity of years, superintended the sports in every nobleman's and gentleman's house. Each parish had also a ruler of sports with the same title. The lord mayor of London and the sheriffs were not behind-hand in these jocularities, and, besides a fool, they had each a sovereign of mummeries on their establishments. His reign began on All-hallows eve. Even royal authority afterwards sanctioned the use of these officers, whose post always continued until the eve of the Purification. During the entire period of his sway, Stow says, there were "fine and subtle disguisings, masks, and mummeries."

King Edward the Sixth appointed one George Ferrers to hold the office. This man was a "poet, lawyer, and historian," and was the first styled "Lord of the Pastimes." Even the great lawyers of Lincoln's Inn doffed their sober habits at Christmas; they, too, had a King of Christmas-day, with his attendants, who presided in their hall; and so earnest were they in these matters, that on Childermass-day they elected another officer, who presided with attendants, in a similar manner, and was styled "King of the Cockneys."

The Middle Temple lawyers, not to be outdone by their learned brethren of Lincoln's inn, elected a Prince of Christmas so late as the year 1635. This personage dined with them in the hall, having eight attendants. He was seated under a cloth of state, and served with great attention. To complete the climax of foolery, this zany was afterwards introduced at court, and actually knighted at Whitehall.

But, as later periods have also shown, the lawyers were far outdone by the clergy in matters appertaining to feasting and revelry. The former soon relapsed into their wonted habits, the departure from which had been but momentary; for very few counsellors besides Sir Thomas Moore would have admitted, even in ancient days, that they were good throwers at cocks, though even Sir Thomas does not say he practised it after he came to the lord chancellorship. The clergy, however, seem to have had no scruples, and to have shared largely in Christmas sports and revels of all sorts. Even at the universities they elected a King of the Bean on Christmas-day. In cathedral churches there was an Archbishop

or Bishop of Fools elected, and, in Catholic times, Pope of Fools. The office of "King of Fools" (*Rex Stultorum*) was abolished in 1391, perhaps as being derogatory to the dignity of kingship. These mummers attended divine service in pantomimical dresses, and were followed by crowds of the laity in masks of different forms. One ceremony consisted in shaving a "Precentor of Fools" before the church-door, in presence of the populace, who were amused by a vulgar sermon. In England a Boy-bishop was regularly elected in the churches at Christmas, who mimicked the service and office of bishop; and the clergy even enjoined the children of St. Paul's school to attend at the cathedral, and give the Boy-bishop a penny each!

This mockery was abolished at the Reformation, in the thirty-third year of Henry VIII; and though revived by Mary, it ceased entirely at her death.

The exercise of quintain was anciently much practised in London at Christmas; this quintain, which was the figure of a man, used for practice in jousting, by the youth who had not yet attained the honour of knighthood, was set up at that season in Cornhill, near Ladenhall. Plays were also exhibited at court; but they also consisted of pantomime and buffoonery, until the reign of Edward III. The clergy in the reign of Richard II. possessed the exclusive right of getting up Christmas plays from Scripture subjects; and in that reign a petition was presented to the crown by the scholars of St. Paul's, complaining that secular actors infringed on this right. Cards were forbidden to apprentices in London, except at Christmas; and at that season the servant girls and others danced every evening before their masters' doors. Honest Stow laments the decay of the manner of keeping festivities in his time, which seems to have become unwarlike and effeminate. "Oh," says he, "what a wonderful change is this! Our wrestling at arms is turned into wallowing in ladies laps; our courage to cowardice, our running into ryot; our bowes into bowles, and our darts into dishes."

The English, according to Polydore Virgil, "celebrated the feast of Christmas with plays, masques, and magnificent spectacles, together with games and dancing, not common with other nations." Camden says, that "few men played at cards in England but at Christmas." But it is to the country, at present, that we must look for what remains of the customs practised by our ancestors at that season. These relics of old and ridiculous observances, deprived of all their objectionable parts by the improving spirit of successive years, are hallowed in our memories, and always recall the vernal season of life and its regretted pleasures. In the north they have yet their "fools plough," and in Cornwall their goose-dancers. The latter still exhibit an old hunchbacked man called the "King of Christmas," and sometimes the "Father;" like customs may be traced in other counties. The yule-log still blazes in the chimney of the rustic at Christmas-eve, under the different appellations of Christmas stock, log, block, &c. The wassail-bowl was regularly carried from door to door in Cornwall forty or fifty years ago; and even now a measure of flip, ale, porter, and sugar, or some beverage is handed while the yule-log is burning, or stock, as denominated in the western counties. The wassail-bowl is of Saxon origin.

In parts of the country remote from the metropolis, the singing of Christmas carols yet ushers in the morning. After breakfast the busy housewife prepares her plum-puddings, mince-pies, and confectionary, which she decorates with the emblems of the time: a scratch in the dough in the shape of a hay-rack, denoting the manger of the infant Saviour, is

one of those emblems most commonly in use. They also paint candles of different colours to be lighted up in the evening, a custom perhaps borrowed from ancient Romish practice; though some imagine that lighting up houses formed a part of the worship of the Teutonic god Thor, being one of the ceremonies observed at Juul-tide, or the feast of Thor, from which it was introduced into the Christian feast at Christmas. Thus, if some part of our Christmas ceremonies was derived from the Saturnalia, another was evidently of the northern origin. The miseltøe was a plant held sacred by the Druids. The Christmas-carols also were, it is probable, Juul or Ule-songs, first sung in honour of the heathen deity; and the use of evergreens may be ascribed to the same origin. In the evening, the Ule-log, or Christmas-stock, as at present denominated, is placed on the fire in the principal apartment of the house. The company seat themselves round it, and the cheerful cup is handed about, which often contains nothing more than ale in the cottages of the peasantry. What remains to modern times of Christmas gambols then commences, and ancient Christmas plays are even still plainly to be traced among them. Blindman's-buff, hunt the slipper, the game of the goose, snap-dragon, and dancing, form the amusements of the younger part of the assemblage, and cards of the elder; though among the more substantial people, as they are denominated in the language of the country folks, the simpler amusements begin to lose their value. The humbler ranks have been accused of superstition, because the stocking is still thrown, the pod with nine peas hid over the door, and all the little ceremonies so admirably depicted by Burns in his Hallowe'en, still practised. These, however, are now generally looked upon as a diversion, and few have faith in their efficacy; for in our days, the poor have as good common sense as their superiors. These diversions come to them but once a year, and it is to be hoped they may long continue to practise them.

The Effects of Drunkenness.

(Continued from p. 357.)

But a short time after the curate's departure, William again relapsed into his former course. His wife had been delivered of a third child not more than a fortnight, when, after an absence of nearly the whole day, he returned in a state of intoxication, and, for the first time, it had the effect of deadening his feelings, and causing him to conduct himself in a most unmanly way towards her. Such, indeed, was the brutality of his conduct upon this occasion, that, weak as she then was, the effect upon her was such as rendered her unable to leave her bed for nearly three weeks. At times, during this period, he would express his contrition at being the cause of her suffering, as he was not yet divested of all feeling in his sober moments; but at others, when he had been carousing at the ale-house with his now almost constant companion, Jackson, he returned home surly and discontented to vent his ill-humour upon his unoffending wife and children. His business was now greatly neglected, for he was usually too much overcome by the night's libations to be able to rise early enough to supply his shop with the necessary articles for the day's consumption. His customers deserted him, as his wife, who, although somewhat recovered, was not sufficiently at leisure from her domestic duties to attend to them. Notwithstanding she was considered in a state of convalescence, still the conduct of her

husband and the shock she had experienced during her confinement, had made an impression on her constitution which was not likely to be removed by the manner in which he now conducted himself towards her.

In consequence of the expences attending her accouchement, and the decreased profits accruing from their business, the little money which they had saved was now expended ; and as there was no likelihood of his reformation, there was every probability of their soon being compelled to part with their furniture and articles of domestic use, in order to supply the necessities of nature. He had now no one but his wife to entreat him to desist from his destructive course ; and as he seemed to have lost, in the pursuit of his disgraceful propensity, all his former affection for her, and attachment to his home, he pursued, with greater avidity than ever, his course of drunkenness. If, in more sober moments, he reflected on his situation, he saw nothing but ruin and disgrace surrounding him on every side—he saw his wife and children upbraiding him, by their altered appearances, as the cause of their unhappiness—he beheld himself deserted by his former friends and supporters, and treated with contempt and scorn by those who had formerly been proud to salute him as a friend and neighbour ; but such was his unaccountable infatuation, that, instead of being induced to reform his conduct, he hastened to drown his sense of shame by plunging into greater and more frequent excesses.

Mary had strictly followed the advice given her by the worthy curate previous to his departure. She had forborne to reproach ; but her looks proclaimed how much she suffered from the unkindness and depraved conduct of her husband. Her evenings were now spent invariably alone, sorrowing over their ruined prospects, and she daily endeavoured, by her economy and good management, to eke out their small stock of money, in order to avert, as long as possible, the approach of absolute want. She frequently sat up till the morning dawn, anxiously awaiting the return of her dissolute partner, and even then experienced a satisfaction when she heard his approach, although certain at least to meet with ill-humour and indifference.

As might naturally be expected, they were at length compelled to part with the shop, and to remove into an obscure part of the town with the remnant of their furniture, being obliged to sell the principal articles in order to pay the landlord the rent which was due on their quitting the house.

Thus, from a fatal attachment to that most detestable and degrading vice, drunkenness, he and his family were reduced from comparative comfort to a state of poverty and misery. He now with some difficulty obtained a situation as assistant to a market gardener, and still he might, by industry and application, in time have regained the height from which he had fallen. But, no ! vice had now taken too deep a root in his mind to be easily eradicated ; and his weekly earnings were nearly all consumed in the gratification of his degrading propensity, while his wife and children were pining in solitary wretchedness and want. The health of his wife, which had never been thoroughly restored since her previous illness, was visibly declining, and the continued misconduct of her husband had such an effect on her spirits, together with her anxiety for her helpless offspring, that it was now visible she was fast hastening to that final resting place where the unhappy find a shelter from all their misfortunes. But William was too much occupied in the pursuit of his own selfish and disgusting vice to pay attention to the declining health of his wife ; or if he observed her altered appearance, the next hour it was driven from his memory by intoxication.

A few short years ago, this unfortunate and deserted wife was in the possession of health, beauty, and content—she was then regarding with confidence and affection him to whom she had just been united—anticipating many years of domestic enjoyment, and expecting to find in him to whose care she had confided all her earthly happiness, a steady and kind companion—a comforter in the hour of affliction—a protector in the time of danger. But how woefully has she found herself mistaken! The experience of a few years has convinced her that no reliance was to be placed on him who had, in the presence of his God, sworn to cherish and shield her from injury. He had gone on, step by step, until he at last became an habitual and confirmed drunkard—neglecting wife, children, and home, in order to gratify his degrading and ruinous propensity. His time is past in continual scenes of extravagance and dissipation, from which he has not the resolution to extricate himself, although conscious that he is involving in his own ruin those who have the greatest claim to his attention and support.

A constant repetition of such scenes as these on a constitution already broken by suffering and ill-usage, of course had the effect of increasing the illness of Mrs. Sturbridge. But she repined not for herself. Finding that there was no probability of a reformation taking place, she looked forward to the grave as the only place of refuge. All her care was for her poor children, and for them she felt severely—they were the only tie that now bound her to existence: to leave them under the care of her husband, was consigning them to eventual ruin. Their tender age prevented the idea of their being able to obtain a subsistence for some years, the eldest being now but five years old, and the youngest scarcely more than two. She had no friends to whom she could apply for assistance, for they had all been consigned to the grave previous to her unfortunate marriage. Most fervently did she pray that their humane friend, the curate, might return previous to her dissolution, as he was the only person to whom she could now apply for advice, every one else having deserted them in consequence of the ill-conduct of her husband.

He now became so bad, that he was scarcely sober one day out of the week, and was consequently so inattentive to his employment, that he was at length, as might naturally be expected, discharged from his situation, and, therefore, left without employment, for no one would engage a confirmed drunkard. The few articles of furniture that remained, were necessarily sold, and the greater part of the produce was expended, in order to satisfy his inordinate love of drink, while his sick wife was without the common necessities of life.

This resource lasted but a short time, and starvation seemed inevitable, their sole dependence being upon the produce of a little needlework, which Mary, with some difficulty, procured, and with much greater difficulty executed. This assistance was, however, shortly cut off by her rapidly declining health, for misery and want rendered her so much worse, that she was unable longer to bear up against it.

The inability of William to obtain the means of gratifying his vicious appetite, increased his ill-humour, and he seldom entered his home without reproaching his wife, to which he not unfrequently added violence. One day, after spending the morning with his friend G——, he came home, and inquired for his dinner, although he was aware that she possessed no means of obtaining such a meal. To his great surprise, however, his wife silently made the customary preparations, by spreading the cloth and placing the knives and forks in proper order. When this was done, she placed a basket in the middle of the table, covered with a clean cloth,

William, in a surly and impatient tone, demanded what all this foolery meant, and at the same time snatching the cloth from the basket, to his great astonishment, beheld his youngest child fast asleep. "There," exclaimed his wife, in a kind of phrensy, "is all I have to give you; feed upon that sleeping innocent, or misery and famine will shortly do the work; I feel that my strength is fast receding from me, and that I shall not be much longer able even to afford the trifling assistance which I have latterly done." And overcome by exertion and intensity of feeling, she fell senseless on the floor.

His head, bewildered with his morning's debauchery, rendered him incapable of doing any thing towards the recovery of his wife. But astonishment and horror, in a short time, had the effect of evaporating the effects of his intoxication. He called his eldest boy, and obtained some water, the only thing their wretched habitation afforded; and she at length opened her eyes, and gazed wildly on her miserable husband. When recovered from her fit, she was so extremely ill, that William instantly despatched his little boy to request the assistance of the apothecary, who, being a man of great humanity, came immediately, although aware that he should obtain no remuneration for his attention. When he arrived, William had placed the sufferer upon a mattress, the only place of repose now left, and she appeared so weak as to have very little signs of life. Upon the approach of the doctor, the paleness of her cheek gave place for an instant to an hectic flush, and she faintly smiled at his question of how she felt herself, as if assured in her own mind that she should shortly be relieved from all her sufferings.

The apothecary, after feeling her pulse, and asking the necessary questions, plainly showed, by the expression of his countenance, that his opinion coincided with that of his patient, and upon William asking him, on his departure, whether any hope existed as to her recovery, he answered none whatever. That anxiety and disease had made too deep an impression upon her health ever to be eradicated, and that she was now in the last stage of consumption.

(To be concluded in our next.)

Marriage.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—Permit me to offer to your fair readers a few remarks on a subject which I consider of the most vital importance to both sexes—I allude to matrimony, which, says an elegant writer, is a blessing or a curse, according to the sympathy or antipathy of those united in it.

Congeniality of sentiment, temper, and character, constitute the great essential of wedded life. Reflect before you decide, and you will be sure to act prudently. Before you irrevocably engage yourselves, let it be with a decided persuasion, that your characters, after diligent investigation, assimilate. The woman who places her happiness on the idea of being worshipped and adored, and expects the common-place attributes of angel, goddess, flames, and darts, holds out but a slender chance of happiness to a rational man. She who is satisfied with being beloved, esteemed, and respected, is the one most likely to insure a man of being a happy votary of Hymen; and, if I am not much mistaken, there are few, if any, who have the means, but would wish to enter the marriage state,

"For what's a table richly spread
Without a woman at its head?"

Let me now earnestly recommend to you to have an adequate opinion of all the difficulties attending the state, and a firm resolution to make your husband happy, and to perform every duty annexed to the situation, however such performances may be rewarded by him who claims it. If misery ensues, it is a consolation that you will not deserve it. With such sentiments, and acting upon them, I do not fear for you.

To form a foundation for wedded happiness, make the study of your husband's temper your great object; and by conforming your own to it, you may know where to avoid giving offence, or even incurring the shadow of dispute. "Never," says Mackenzie, in his *Julia de Roubigne*, "consider as a trifle what may tend to please him. The great articles of duty he will set down as his own; but the lesser attentions he will mark as favours."

Much more is lost or gained of future happiness and influence, by a wife's behaviour in the first months of her marriage than is generally imagined. A woman of sweet temper and good understanding will not be tenacious about trifles, nor in exacting those attentions which she is, nevertheless, gratified in receiving.

Domestic order and regularity ought to be insisted on, as essential to domestic comfort; but any change of hours which her husband finds convenient, she makes agreeable to herself. Every thing, however trivial, which she fancies contributes to his comfort becomes an object of consequence and interest to her. She gives the greatest attention to any anecdote which he relates, of circumstances which have pleased or interested him.

A wife, though she be not highly accomplished, in the usual acceptance of the word, ought to be well informed in every species of general knowledge, converse well, and do the honours of her table with the ease and elegance of a well-bred woman; and, by her manners, expressions, and appearance, should evince even to her high-bred neighbours, that she is a polished, if not a fashionable woman; one that reflects credit on her husband's choice, and evidently glories in her own.

As rational religion is the true source from which every good principle springs, I must have it understood, that those ladies whom I now address are supposed to be possessed of this essential, and strongest foundation for a man to look to for happiness. A woman without religion is a being to be carefully avoided. The man may, indeed, be congratulated and envied who is so fortunate as to select such a wife, and every day will more convince him of the justice of such congratulations.

If a wife makes home agreeable to her husband, he will never go from home in search of amusement, which is sometimes the case when a woman acts differently. Some render themselves and their husbands unhappy by a too romantic indulgence of over-charged sensibility. If they do not meet with happiness in the form they had expected to find it, they resolutely shut their eyes against every other means of comfort, and, with all the selfishness attached to romance, and what is usually known by the name of sensibility, they disregard wholly the feelings of all around them, and think only of indulging their own.

I hope never to see the day when I shall think there is any merit in complying with the habits or even prejudices, which custom has made pleasant to my husband. I am a great advocate for family harmony, and I have pleasure and heartfelt gratification in making some sacrifices to secure it. Women, once anxious to please, have the happy art of finding out the way; and how ungrateful must his nature be, who is not won by tender attention!

Read this address, ye married, as well as unmarried women ; think of it seriously ; it is of vital importance. I implore of you, seek your husbands' happiness, and you will promote your own !

A HAPPY MARRIED WOMAN.

Soul, Body, and a Cup of Tea.

The mysterious connection between the soul and body, has long been a question among the school-men of the middle ages and the metaphysicians of modern times ; and although many endeavours have been made to penetrate that mystery, every hero in philosophy has sunk abashed from the attempt, and covered his disgrace with the same mistiness which hid the object of his pursuit. Although we cannot trace out the line of connection between these mysterious substances, yet we are all well convinced there exists some electric conductor between them, by which the limbs tremble to the feelings, and the feelings fret and fume when the nerves are actuated by the application of foreign substances. If a man doubt this assertion, let him sit down in a drawing-room, previous to the distribution of the Chinese beverage, and watch the rise of the feelings, and the glow of imagination, as the waves of hyson and the gentle billows of souchong flow over the rosy lips of the divinities and goddesses which render sacred the apartments. The first flowing of the water into the Grand Canal did not more gladden the hearts of the brawny husbandmen of the West, than the stream from the eastern infusion raises the heart and lifts up the fancy of the Venuses de Medici of the Broadway. What can be compared to the divinity of herbs ? It makes an inanimate heart glow with feeling, and a head middy and confused to emit sparks of intelligence. It gives to the equivocal beauty of thirty all the glow and animation of fifteen, and even the wrinkles of forty-five seem to blow up to twenty years, when Kinkua's shop sends forth its streams, or Namshing has been taught to flow gently over the porcelain.

Are not then our hearty seamen (who convey from the Indian seas so much cause of wit and gaiety) as great contributors of the happiness of our countrymen, as all 'the theatres—as all the managers—as all the actors, with their whole train of stars, cataracts, and comets, with which the country abounds ? During the last year, there were brought into the country 2,134,137 lbs. of souchong, 4,931,722 lbs. of hyson, besides considerable quantities of bohea, imperial, and gunpowder. While our beautiful females are lounging on the sofa by a brilliant fire, they little consider that at that very moment the mariners of their country are bringing their wit—their brilliant repartees—through the waves that dashed against the intrepid Goiva, or tossed the frail bark of the more intrepid Columbus.—(*American Paper.*)

Trades, &c. in the City of Mexico.

The shops in Mexico have no signs nor names in front, and nothing is exposed in the windows. Silversmiths' work is done in a tedious manner, and is clumsy and heavy. The tailors make a great profit, and clothes are three or four times dearer than in England. They sit on stools, and not with their feet under them. Milliners' shops are carried on by men. Twenty or thirty brawny fellows, of all colours, may be seen in a shop,

decorating dresses, sewing muslin gowns, making flowers, trimming caps, &c. while, perhaps, at the next door, a number of poor girls are on their knees, engaged in the laborious occupation of grinding chocolate by hand. Confectionary and sweetmeats are in great demand, and five hundred different kinds are made. The druggists and apothecaries ask exorbitant prices. Mr. Bullock paid a dollar per pound for an article, the produce of the country, which is sold for four-pence in England. Hops sell for two and sixpence per ounce, and other drugs in proportion. Barbers are numerous and important, and the price of shaving is ten times as much as in England. Cabinet-makers have but few tools, and their work is very inferior and expensive. In turnery, the mechanic sits on the ground in working the lathe. Coach-makers excel all the other mechanical artists practised in Mexico. Mr. B. saw no coopers, but he observed men selling hog-skin barrels, blown up like bladders, which they carry suspended on each end of a pole, occupying as much space as a loaded cart. Bakers' shops are large, and they make excellent bread, but the workmen are absolutely slaves, being never permitted to leave the place in which they work. Soft cakes of Indian corn constitute the principal food of the poor. Shops for the sale of native and Spanish brandy, wines, &c. are too common, and present too great a temptation for the poor Indians to resist. The water-carriers of Mexico are a numerous body. They bring water from the aqueducts to private houses, in large jars, poised on their backs. At an early hour, they may be seen stretched on the bare ground, intoxicated with pulque; and, as they have no settled place of residence, they sleep at night under the first shelter that presents itself, like the Lazzaroni of Naples.

A Wife.

The following sketch of a wife is said to be on record in Doctor's Commons:—"The strength of Sampson—the knowledge of Hermes—the prudence of Augustus—the cunning of Phyrus—the patience of Job—the subtlety of Hannibal—and the watchfulness of Hermogenes—could not have been sufficient to subdue the invincible perverseness of her nature.

Easy method of Measuring the Heights of Buildings by Shadow.

Make a mark at the extremity of the shadow, and measure a foot of the shadow, at which hold a walking-stick, or any other kind of rod of sufficient length to exceed the shadow; the extremity of the shadow on the rod will be in proportion to the foot measured, and the distance from the rod to the object to be measured must be calculated by this shaded part of the stick, which will show the number of feet the object is high.

Punning made Easy.

A person called upon a comb-maker who was then at work, to let him know that he was drawn for the militia. "I don't care," answered the comb-maker, "I am too young for service." "Too young, and about thirty! what do you mean?" "No matter for that," rejoined the comb-maker, "I can swear that I am now cutting my teeth."

A loin of mutton was on the table, and the gentleman opposite to it, took the carver in hand: "Shall I cut it *saddlewise*?" quoth he. "You had better cut it *bridlewise*," replied the professor, "for then we shall all stand a better chance to get a *Bit in our mouths*!"

Enigma, Charade, and Anagram.

ANSWERS TO CHARADES IN OUR LAST.

Charades: 1. Fire-lock—2. House-wife—3. Post-man.

ENIGMA.

Ours is an ever-varying voice,
Our many tongues are rarely still;
Now on the winds we tell of ill,
And now that mortals should rejoice.

But life or death to us is nought—
The infant's cry, the dying groan;
And yet we pour our shout or moan,
When life begins, or death is wrought.

We feel nor triumph, nor defeat,
But still we are so kindly made,
As e'en to fancy it our trade
To prate of both in accents meet.

We are—but they who fain would have
Our sex, abode, condition, life,
Need only woo and win a wife,
Or follow one unto the grave.

CHARADE.

I'm neither before nor behind,
Nor yet am I over nor under,
Yet me you will certainly find,
While there you are never asunder;
In France should you wish à-la-mode to appear,
To your tailor my *next* is a requisite there.

I ne'er saw my *third* in my last,
Tho' much it such motion resembles—
For while wandering incredibly fast,
At the end of your fingers it trembles;
My *whole* is a hope, which I never have lost,
An old maiden's pride which a wife cannot boast.

ANAGRAM.

By reversing a chamber you 'll quickly obtain,
A widely-extended and desolate plain.

POETRY.

Stanzas.

THE DYING BARD'S ADDRESS TO HIS MISTRESS.

OH, shed not a tear, when these eye-lids shall close,
 For Death's icy fetters my bosom have bound;
 Oh, breathe not a sigh, when I sink to repose,
 Where the cypress and yew wave their branches around;
 And ne'er let the dark mists of sadness and gloom
 O'ershadow thy brow for the spirit that's flown;
 But still bid thy cheek wear its bright native bloom,
 And mourn for my fate in thy mem'ry alone.

Say, is it not sweeter thus early to fly
 Where the storms of the world can pursue us no more,
 Than to linger on earth, till the once-loving eye
 Looks cold on the heart that it gladden'd before?
 For, how few do we find, in the valley of years,
 With whom the light wings of Life's morning were tried:
 Clashing int'rests—ambition—new hopes and new fears,
 Soon sever the friend of our youth from our side.

Say, is it not sweeter to sink into rest,
 While the prospect around us looks smiling and gay,
 Than to live till cold reason has enter'd the breast,
 And wither'd the young bloom of feeling away?
 Oh, better, far better, thus early to steal
 From life, while Love's blossoms are yet in their spring,
 Than to live all the chills of affection to feel,
 Which the cold wing of Time is too likely to bring.

Then, let not the light of thy soul-beaming smile
 Be dimm'd for the pilgrim whose journey is past;
 But rejoice that no rival could ever beguile
 The heart where each pulse beat thine own to the last.
 Then, weep not, but say—when the cypress shall wave
 Its foliage of gloom o'er my moss-cover'd stone,
 And the sun's parting rays shed a light on my grave—
 "There rests a fond heart that was truly my own!" B. C. W.

Sonnet.

All round me seems at peace! the setting sun
 Sinks to repose beneath the veil of night;
 The toiling labourer, now his task is done,
 Seeks in his humble cot each loved delight.
 The distant sheep-bell, tinkling in the fold,
 Proclaims the fleecy charge are seeking rest;
 The oxen stretch'd at ease, my eyes behold,
 And all created nature seemeth blest!
 Alas! to me more suited is the storm,
 Whose baneful warblings fill the troubled air!
 Pleasure has fled my care-corroded form,
 And peace is driven from me by despair!
 The piercing wintry winds may keenly blow,
 But far more piercing is the pang of woe!

J. M. L.

WEEKLY ALMANACK.

DECEMBER. *Saturday, 17.*—Oxford Term ends.—Moon in first Quarter 6 min. p. 7 morn.
—High water, morn. 9 min. p. 7; aft. 31 min. p. 7.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Sunday, 18.—Fourth Sunday in Advent.—High water, morn. 56 min. p. 7; aft. 22 min. p. 8.
—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Monday, 19.—High water, morn. 42 min. p. 8; aft. 17 min. p. 9.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Tuesday, 20.—High water, morn. 46 min. p. 9; aft. 16 min. p. 10.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Wednesday, 21.—St. Thomas the Apostle: this saint, surnamed Didymus, or the Twin, was a Jew, and in all probability a Galilean. There are but few passages in the gospel concerning him. Thomas is said to have suffered martyrdom in the city of Meliapor, being killed by the lances of some people instigated by the Bramins.—Shortest Day.—High water, morn. 46 min. p. 10; aft. 16 min. p. 11.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Thursday, 22.—High water, morn. 46 min. p. 11.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Friday, 23.—High water, morn. 17 min. p. 12; aft. 43 min. p. 12.—Sun rises 7 min. p. 8, sets 53 min. p. 3.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	55	70
New Red Wheat	50	60
New White ditto	50	70
Rye	36	38
Barley	45	47
Pale Malt	65	70
Feed Oats	25	27
New Pigeon Beans	60	52
Boiling Pease	56	60
Grey Pease	45	48
Rapeseed (new) per last 26l. to 28l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s. d.	s. d.	s. d.	s. d.
Beef	3	8 to 5	3	8 to 5
Mutton	4	4 to 5	3	10 to 5
Veal	4	10 to 6	0	4 to 5
Pork	3	10 to 6	4	3 to 10
Lamb	0	0 to 0	0	0 to 0

Cattle at Market.

	Mon.	Fri.
Beasts	2,829	566
Sheep	16,410	3,610
Pigs	180	130
Calves	80	210

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 4d.	Veal 4s. 0d. to 5s. 4d.
Mutton 3 0 .. 4 4	Pork 3 0 .. 5 4
Lamb.. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset..... 62s. to 64s.	York .. 60s. to 62s.
Cambridge.. 60 .. 62	

Irish.

New Carlow 96s. to 100s.	Belfast 0s. to 0s.
Waterford .. 90 .. 94	Cork.. 0 .. 0
Newry..... 0 .. 0	Dublin 92 .. 94

CHEESE, per Cwt.

Double Gloucester 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	60	to 0
New Waterford sides	62	.. 0

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 3	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6	to 6	0
Ware	4	0	.. 6	0
Middlings	3	0	.. 3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Reaumont	36	6
Heaton	38	9
Hebburn Main	39	0
Kenton West	37	0
Killingworth	39	6
Liddell's Main	34	9
Pelaw	39	0
Tanfield Moor	41	0
Townley	37	0
Wyke	39	6

Sunderland.

Beamish South Moor	34	3
Eden Main	38	0
Vanes Main	35	3
Lyon's	41	6



FLYING IN THE AIR.



AERIAL EXCURSION OF MADEMOISELLE GARNERIN.

THE Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

FLYING IN THE AIR.

(PLATE.)

THE first who in modern times succeeded, to a certain extent, in imitating the fowls of the air, was John Baptist Dante, a mathematician of Perugia, supposed to be a relation of the poet of the same name. He fitted a pair of wings so exactly to his body as to be really able to fly with them. He made the experiment several times over the lake Trasimenus, and succeeded so well, that he had the courage to perform before the whole people of Perugia. He took his flight from the highest part of the city (as represented in the prefixed engraving), and directed his wings over the square, to the great admiration of the spectators; but, unfortunately, the machinery with which he managed one of his wings failed, and being then unable to balance the weight of his body, he fell on a church, and broke his thigh.

AERIAL EXCURSION OF MADEMOISELLE GARNERIN.

(PLATE.)

The following account of the aerial excursion of Mademoiselle Garnerin, which took place in the Champs de Mars, April, 1816, is given by an eyewitness:—The weather was favourable, being fine, with a light steady breeze, and Paris had sent forth all its chivalry to witness the show. The sun shone, and the countenances of the people, ever dressed in fashionable smiles, gave a cheerful hilarity to the scene. The hour fixed for the ascent was three o'clock, but, as is usual on such occasions, it was two hours later before every thing was prepared. Then the loud-mouthed gun told the event to all Paris, and the balloon, with Miss Garnerin hanging beneath it, waving her flags as an eagle flutters his wings, rose majestically upwards. Miss Garnerin was calm and unruffled. After rising slowly, and taking a north-easterly direction across the Seine, for about twenty minutes, when she had reached the elevation of nearly half a mile, another

gun was fired, and the intrepid heroine cut the cord, and hastened back to her mother earth [See Plate]. Continuing its north-easterly direction, the parachute passed over the villages of Chaillot and Passey, and descended with the lady unhurt in the wood of Boulogne. Numbers of people who had followed with as much haste as possible on horseback, in carriages, and on foot, soon surrounded her: she was extricated without any difficulty from her aerial car, mounted on a horse, attended by all the cavaliers who could get near her, and conducted in glad triumph back to Paris.

DOMESTIC ECONOMY.

Barm.

Barm is an article of the greatest importance in domestic economy; it forms a necessary ingredient in bread, which would, without it, be heavy and unwholesome. When it is filtered, a matter remains on the filter, which possesses properties similar to vegetable gluten; by this separation the yeast loses the property of exciting fermentation, but recovers it again when the gluten is added.

Common ale barm may be kept fresh and fit for use for several months, by putting a quantity of it into a close canvas bag, and gently squeezing out the moisture in a screw press, till the remaining matter be as firm and stiff as clay. In this state it should be closely packed up in a tight cask, so as to secure it from the air; it should also be deposited in a cool place or cellar, not subject to alterations of temperature. It may also, after it is pressed to the consistence of clay, be dried in a gentle heat, either before the fire, or in a fine hair or wire sieve, or in an oven moderately heated; it must, of course, be kept in jars or bottles closely stopped. When this dried yeast is to be used, it should be dissolved in fresh ale or porter. A variety of experiments have been made relative to the *generation* of yeast, but none, which we have seen, are of a nature to deserve notice. As substitutes for this article, we however add the following:—Take six quarts of soft water, and two handfuls of wheaten barley or meal; stir the latter in before the mixture is placed over the fire, where it must very gradually simmer, and at length boil, till two-thirds of the fluid be evaporated, so that it may consist of two quarts. When this decoction becomes cool, incorporate with it, by means of a whisk, a powder consisting of two drachms of salt of tartar, and one drachm of cream of tartar, previously mixed. The whole should now be kept in a warm place. Thus a very strong yeast for brewing, distilling, and baking, may be obtained. For the last-mentioned purpose, however, such barm ought to be diluted with pure water, and passed through a sieve before it is kneaded with the dough, in order to deprive it of its alkaline taste. Boil four ounces of flour in two quarts of water for half an hour, and sweeten it with three ounces of raw sugar. When this mixture is nearly cold, pour it on four spoonsful of yeast into an earthen or stone jar, sufficiently deep to admit the raw barm to rise: it must now be well shaken, placed near the fire for the day, and then the thin liquor be poured off the surface. The remainder is next to be agitated, strained, closed up for use, and kept in a cool place. Some of the yeast, thus |

ought always to be preserved for renewing, or making the next quantity which may be wanted. Barm is tonic and antiseptic. Some years ago it was given with apparent advantage in putrid fevers, and putrid sore throats, but the facts then brought forward of its efficacy require further confirmation. As an external application, however, to foul and gangrenous ulcers, when united with oatmeal or linseed meal, in the form of cataplasm or poultice, it is productive of the best effects. It corrects the smell of the discharge, assists sloughing, and promotes the formation of a benign and healthy pus. The poultice should be thus made: take of flour four ounces, of yeast two ounces, by measure, mix them together, and expose to a gentle heat until the mixture swells. The dose of barm is a table-spoonful or two, repeated every second or third hour. It is generally combined with porter, or wine, and sugar.

Hints to Nurses.

Nurses ought never to conceal any accident which may unfortunately befall a child; neither ought they to give to, or withhold from a child, any article of food or medicine contrary to the directions of the parents or guardians of the child. Above all things, it is highly criminal in a wet-nurse, for selfish ends, to conceal a deficiency of milk, if that should happen to be the case, either from pregnancy, or a long course of nursing. Girls might be trained to the proper management of children, if a premium were given in free-schools, work-houses, &c. to those that brought up the finest child to one year old.

External Impressions on Children.

All violent impressions on the senses and the bodies of children, ought to be carefully avoided. It is injurious to toss them about with rapidity in the arms. Loud crying, or shouting in their ears, discharging fire-arms, presenting glittering objects to their view, as well as sudden and too great a degree of light, are equally injurious. Thus infants are frequently stupified and affrighted; the brain is shaken in the most detrimental manner; and hence arise the most distressing consequences. On such occasions, we cannot bestow too much attention on the conduct of wet-nurses, or servants. A child ought to enjoy the most perfect rest and composure, if it be our wish to promote sound sleep, regular growth, and consequent prosperity. It is equally detrimental to both mind and body, when infants are continually carried about on the arm of the nurse, teased with loud soliloquies, prayers, or other mechanical prattling; and especially when they are incessantly provoked to display their anger or revenge. Such conduct is necessarily attended with pernicious effects, while it prevents the spontaneous expansion of infantine powers, blunts their senses, and is ultimately productive of nervous and muscular debility. The tender nerves of children experience a violent stimulus from impressions to which an adult may easily be habituated, or which do not sensibly affect him.

COOKERY, &c.

Jugged Veal—Cut some slices of veal, and put them into an earthen jug, with a blade of mace, a little pepper, salt, and nutmeg, a sprig of sweet herbs, and a bit of lemon-peel. Cover the jug close, that the steam

may not get out ; set it in a pot of boiling water, and about three hours will do it. About half an hour before it is done, put in a bit of butter rolled in flour, and a little lemon-juice, or lemon-pickle. Turn it out of the jug into a dish ; take out the herbs and lemon-peel, and send it to table garnished with lemon.

Veal Podovies, or Resoals.—Take some cold veal, a little cold ham, some parsley, a small quantity of thyme, a little lemon-peel, and one anchovy ; chop them all very small, and mix them with a few bread-crumbs, pepper, salt, mace, and nutmeg to your taste. Wet them with an egg, and make them into little balls or pyramids ; then dip them in egg, and roll them in bread-crumbs ; fry them brown, and serve them up with a good beef-gravy in the dish. Beef may be done in the same way.

Veal Sausages.—To a pound of lean veal, add half a pound of the fat of pork or bacon, a handful of sage chopped fine, one anchovy, and pepper and salt sufficient to season it. Beat all in a mortar ; and, when used, roll it in balls and fry it, or put it in skins, and either fry or boil them.

Scallops of cold Veal or Chicken.—Mince the meat very small, and set it over the fire for a few minutes, with some nutmeg, pepper, salt, and a little cream ; then put it into the scallop-shells, and fill them up with crumbs of bread, over which put some bits of butter, and brown them before the fire.

Beef Cakes.—Pound some beef, that is under-done, with a little fat bacon, or ham ; season with pepper, salt, and a shallot ; mix them well, and make it into small cakes, three inches long, and half as wide and thick ; fry them of a light brown, and serve them with brown gravy.

To candy Orange Marmalade.—Cut the clearest Seville oranges into two, take out all the juice and pulp into a basin, and prick all the skins and seeds out of it. Boil the rinds in hard water till they become tender, and change the water two or three times while they are boiling. Then pound them in a marble mortar, and add to it the juice and pulp ; put them next into a preserving pan with double their weight in loaf sugar, and set it over a slow fire. Boil it rather more than half an hour, and put it into pots : cover it with brandy paper, and tie it close down.

Barberry Marmalade.—Mash the barberries in a little water, on a warm stove ; pass them through a hair-sieve with a paddle ; weigh the pulp, and put it back on the fire ; reduce it to one-half, clarify a pound of sugar, and boil it well ; put in the pulp, and boil it together for a few minutes.

To make Scotch Marmalade.—Take of the juice of Seville oranges, two pints ; yellow honey, two pounds. Boil to a proper consistence.

USEFUL RECEIPTS, &c.

To make Cottage Beer.—Take a quarter of good sweet wheat bran, and put it into ten gallons of water, with three handfuls of white Mathon hops. Boil the whole together in a pot or copper, until the bran and the hops sink to the bottom. Then strain it through a hair sieve or a thin sheet, into a cooler, and when it is about luke-warm, add two quarts of molasses, or three pints of very thick treacle. As soon as the molasses or treacle is melted, pour the whole into a nine-gallon cask, with two table-spoonsful of yeast. When the fermentation has subsided, bung up the cask, and in four days it will be fit for use.

Broom Capers.—The flower-buds of the broom, just before they become yellow, are in Switzerland pickled in the manner of capers, and eaten as such in sauce. Many think them wholesome for the stomach, and good against diseases of the spleen and liver. Dr. James says, "broom is an aperitive and hepatic shrub, opening obstructions of the liver and spleen; and is very good for the dropsy when infused in common drink." Dr. Mead relates the case of a dropsical patient, who was cured by taking half a pint of a decoction of green broom-tops, with a spoonful of white mustard-seed, every morning and evening: the patient had been tapped three times, and had tried the usual remedies before. An infusion of the seeds, drunk freely, has been known to produce similar effects; but we must not infer from these cases, that it is an infallible remedy for every dropsical case. In Guienne and Auvergne, the people eat the blossoms of the broom in sallads; and in this country, the tender tops have been used as a substitute for hops in brewing.

To detect Cotton mixed with Wool.—To ascertain whether cotton is mixed with wool, subject it to the action of oxygenated muriatic acid; the cotton will be rendered white: the wool, if there is any, will become yellow.

Rhubarb Jam.—An excellent jam may be made with a mixture of two-thirds of red currants with one-third of garden rhubarb. Good jam may also be made with two-thirds of red rough gooseberries, not quite ripe, and one-third of rhubarb; raspberries also succeed as well as currants. The flavour is best if not overdone with sugar: and if the jam is made with gooseberries, it will be spoiled, should they hang on the trees until fully ripe.

Apple Jelly.—Let the apples be quartered, pared, and freed from the seed vessels: when the heat has made them soft, put them into a cloth, and wring out the juice; put a little white of eggs to it; add the sugar; skim it carefully before it boils; reduce it to the proper consistency, and you will have an excellent jelly.

To render Tortoise-shell tough.—Boil it a few minutes in salt and water.

Wood Varnish.—The following varnish may be applied to any article in wood while in the lathe: Take of spirits of wine, one quart; gum lac, four ounces; gum Benjamin, three ounces; gum sanderac, half a scruple; dragon's blood, half a scruple; camphor, one scruple; dry Venice turpentine, one scruple: dissolve them in a water-bath. In using the varnish, take a soft clean cotton rag, previously dipped in linseed-oil, and apply with it a small quantity of the varnish.

Anti-Attrition Composition.—The following are the ingredients according to the analysis of M. Vauquelin, the celebrated French chymist: grease, one pound; oxide of iron, two ounces five grains; black lead, one ounce three grains.

MEDICINE.

Suspended Animation from intense Cold.—Where the circulation and breathing is suspended from the exposure to cold, instead of carrying the body to the fire, or even into a warm room, it should at first be removed to an apartment without any fire. The clothes should be immediately taken off, and the whole body be well rubbed with snow, or washed in

very cold water. When this has been continued for ten or fifteen minutes, we may restore the temperature of the body slowly, by using water made gradually warmer than the first, by repeated small additions of hot water to it. In the mean time, the lungs should be diligently inflated. As soon as the circulation and breathing are restored, the patient should be laid between the blankets in bed, and particular care taken, not to give him any strong or hot liquors, as these will readily excite a feverish state, accompanied, perhaps, with inflammation of some internal part, which may prove fatal. Weak wine-whey, with the cold just taken off, will in general be a very proper drink, as it will tend to bring on a gentle perspiration, and thereby serve to prevent the danger just mentioned, when accompanied by hunger. If the person, previous to his exposure to the cold, has been exhausted from want of food, a small piece of bread, sopped in the yolk of an egg beaten up with a little milk and sugar, and a tea-spoonful or two of brandy, or half a glass of wine, added to it, should be given, and occasionally repeated, until the patient's strength is so far recruited, as to admit of the cravings of appetite being gratified with safety.

Steers' Opodeldoc.—Dissolve two pounds of white soap, and one pound of yellow ditto, in three pints of distilled water. Now dissolve four ounces of camphor, one ounce of oil of rosemary, and six drachms of oil of organum, in three pints of spirit of wine. Mix both solutions, and then add three ounces of water of ammonia. This liniment is extensively used to allay the inflammation of *bruises, sprains, &c.*

To extract Briers or Thorns.—If a thorn has run into the leg, and the flesh close over it, apply a small piece of shoemaker's wax, and a poultice over that; let them remain for twelve hours, or till the wax draws out the end of the thorn, which seldom requires so long a time to be extracted.

Lady Webster's Antibilious Pills.—Take of socotrine aloes, six drachms; gum mastic, two drachms. Reduce to powder separately; make into a mass with syrup of wormwood, and divide into one hundred pills, of which take one every night.

Dysentery.—The following receipt is an infallible remedy for the Cholera Morbus,* or Dysentery. Take three-penny worth of isinglass, and simmer it down in about half a pint of water, on a slow fire, till it is all dissolved, and, when done, add a little milk and sugar to make it palatable. Give the patient half a cupful immediately, and a spoonful every hour afterwards.

Cure for Weak Eyes.—Take a small lump of white copperas—say about the size of a pea; put it in a small phial, holding about two ounces of water; carry this in the pocket, and occasionally, taking out the cork, turn the phial upon the finger's end, and thus bathe the eyes. This will positively effect a real cure in a short time.

HUSBANDRY, RURAL ECONOMY, &c.

On the Cultivation of Hemp.

The soils most suited to the culture of this plant are, those of the deep, black, putrid vegetable kind, which are low, and rather inclined to moisture; and those of a deep, mellow, loamy, or sandy description. To render the land proper for the reception of the crop, it

should be reduced to a fine state of mould, and clear from weeds by repeated ploughings. In many instances it will require being dressed with well-rotted manure. The quantity of seed sown per acre is from two to three bushels; but as the crops are greatly injured by standing too closely together, two bushels, or at most two bushels and a half, will be generally found sufficient. In the choice of seed, care should be taken that it is new and of a good quality, which is known by its feeling heavy in the hand, and being of a bright and shining colour. The best season for sowing it in the southern districts is, as soon as possible after the frosts are over in April; and in the more northern districts, towards the close of the same month, or beginning of May. The most general method of sowing it is broadcast, and afterwards covering it by slight harrowing; but when the crops are for seed, drilling it in rows at small distances may be advantageous. This sort of crop is frequently cultivated on the same piece of ground, for a great number of years, without any other kind intervening; but in such cases manure is required in pretty large proportions. It may be also sown after most sorts of grain. When hemp is sown broadcast, it in general requires no after culture; but when it is drilled, a hoeing or two will be found advantageous. In the culture of this plant, it is particularly necessary that the same piece of land should contain both male and female, or what is sometimes called frimble hemp: the latter contains the seed. When the crop is ripe, which is known by its becoming of a whitish yellow colour, and a few of the leaves beginning to drop from the stems, which happens generally in about thirteen or fourteen weeks from the period of its being sown, it must be pulled up by the roots, in small parcels at a time, by the head, taking care to shake off the mould well from them before the handfuls are laid down. In some districts the whole crop is pulled together; while in others, which is the best practice, the crop is pulled at different times, according to its ripeness. When, however, it is intended for seed, it should be suffered to stand till it is perfectly ripe. After the hemp is pulled, it should be tied up in small parcels; and if for seed, the bundles should be set up in the same manner as corn, till the seed becomes dry and firm: it must then be either threshed on cloths in the field, or taken home to the barn. The after management of hemp varies greatly in different places; some only *dew-ripen*, or *ret* it, whilst others *water-ret* it. The last process is the best and most expeditious: for by such process, the grassing is not only shortened, but the more expensive ones of breaking, scratching, and bleaching the yarn, are rendered less violent and troublesome. After having undergone these different operations, it is ready for the purposes of the manufacturer. The produce of hemp-crops is extremely variable: the average is generally about five hundred weight per acre. Hemp, from growing to a great height, and being very shady in the leaf, leaves land in a very clean condition; hence it is sometimes sown for the purpose of destroying weeds, and is an excellent preparation for wheat crops.

Remarks on Pasturage.

Pasture ground is frequently preferred to corn-land, on account of the comparatively less labour which it requires, and because it is erroneously believed, that the manure dropped by the cattle enriches the soil, and thus renders it more profitable than when laid down for grain. Such land is divided into two classes: first, meadows, which are frequently overflowed, and, secondly, uplands, that are considerably more elevated, and consequently dry. The former produce a larger crop of hay than the

latter, and do not require to be manured so frequently; but the hay is generally inferior to that obtained from the uplands. The flesh of animals fattened on the latter is much finer and more delicate than that of such as are fed in rich meadows, the luxuriant herbage of which remarkably promotes the growth of cattle. On the other hand, dry pastures are preferable to meadows, as they afford food during the winter, and are not so apt to poach on the return of spring; nor are they so liable to be over-run with weeds, advantages which amply compensate for the smaller crops of hay. The first measure to be adopted for the most eligible methods of improving upland pasture is, the division of the land into fields, each comprising four, five, or more acres; to fence the whole with good hedges; and to plant timber trees at proper distances, in order to shelter the grass from the boisterous vernal winds. The inclosure, however, ought not to be too small, particularly when the hedge-rows are to be planted with trees; for if these be placed too closely together, they will render the grass sour, and thus materially injure the pasture. All weeds infesting the ground must be carefully eradicated towards the end of summer, previously to their seed-vessels being formed; when sufficiently dry, they ought to be burnt, and their ashes spread on the land before the commencement of the autumnal rains; after which, the surface of the soil should be levelled, and sown with grass-seed that will vegetate in the succeeding spring. Where the surface of the ground is of a cold, clayey nature, it may be improved by paring and burning; but if it be hot and sandy, it will be necessary to apply considerable quantities of chalk, clay, marle, or lime. Every mole-hill should likewise be pared, burnt, and the ashes immediately scattered over the land, though it will be advisable to sow the bare spots with grass-seeds, shortly before the rains of autumn. The next operation is that of levelling the surface with a heavy wooden roller, in the month of February or March, during moist weather, in consequence of which, the grass will vegetate more luxuriantly, and the growth of weeds will be counteracted.

In laying down land for pasture, the greatest attention is requisite in the selection of seeds: the best for this purpose are, the finest upland hay-seeds, and the white or Dutch clover. If the former be sifted from all extraneous substances, three bushels will be fully sufficient for an acre of land: of the latter, eight pounds will be necessary, which ought to be sown after the hay-seeds, because the clover, being considerably heavier than these, will otherwise sink to the bottom; and its distribution in the ground will be irregular. When the first grass appears, all weeds must be speedily eradicated, as they will otherwise impede its growth; and, if suffered to stand till they shed their seed, the land will be so completely overrun, that the herbage will be totally suppressed.

Various methods are practised with a view to enrich pastures, and to promote the growth of the grass. Among these, rolling the ground two or three times, at proper intervals, during the spring, has been found very beneficial, for it compresses the grass, which thus acquires a thicker bottom; and the clover striking roots from every branch in contact with the ground, they will be matted so closely together, as to form a beautiful thick sward that will cover the whole surface of the land, and flourish during the severest droughts. Some graziers turn a few sheep, and one or two colts into each pasture, which practice is very successful; for the sheep eat down and destroy the rag-wort, which vitiates many of our best pastures where oxen only are fed. New pasture-land may be advantageously stocked with sheep; because those animals will partially check the luxuriance of the grass, in consequence of which the latter will unite

or mat at the bottom, and thus produce a tender herbage for cattle : pastures may likewise be materially improved by alternately mowing and feeding off the crops. In the counties of Cardigan and York, an excellent practice prevails, which, if it were more generally known, would be the means of ameliorating poor or indifferent pasture grounds. The farmers put up such lands as early as possible in the month of May, for the summer season, during which they pay no other attention than to eradicate docks, to destroy thistles, &c. In this state the ground remains till December, when all the stock is turned in, and every animal will be in excellent condition, without the aid of hay, straw, or oats ; while the milk or butter in all respects becomes equal to that produced at any other period of the year. The grass is sweetened by the frost, and remains uninjured by the snow ; but, while the latter covers the ground, it will be necessary to resort to dry food. In the spring, young shoots of grass will burst forth beneath the shelter of the old ones, and both are eaten with avidity. By this practice, land formerly infested with moss, in consequence of its having been overstocked, and grazed too bare, will soon be covered with palatable herbage, and the moss disappear without the aid of the plough, or of any surface-manure.

To choose Plants.

No better mode exists at present than having recourse for trees to the most reputable nurseries ; and we would recommend, instead of maiden plants, to make choice of those not very young, but such as are healthy, and have been transplanted several times, and been in a state of training for two or three years at least. A safe mode is, to plant partly maiden and partly trained plants, by which means those which come early into fruit, should they prove bad sorts, may be replaced by others.

To clothe the Stems of Standard Trees.

This is done by an envelope of moss ; or short grass or litter, wound round with shreds of matting, is of great use the first year after planting, to keep the bark moist, and thereby aid the ascent and circulation of the sap in the alburnum. This operation should be performed at or soon after planting, and the clothing may be left on till, by decay, it drops off of itself ; it is of singular service in very late planting ; or when, from unforeseen circumstances, summer-planting becomes requisite.

To cure Hoven, or Blown, in Cattle.

This complaint is in general occasioned by the animal feeding for a considerable time upon rich succulent food, so that the stomach becomes overcharged, and they, through their greediness to eat, forget to lie down to ruminate, or chew their cud. Thus the paunch or first stomach is rendered incapable of expelling its contents ; a concoction and fermentation take place in the stomach, by which a large quantity of confined air is formed in the part that extends nearly to the anus, and for want of vent at that part, causes the animal to swell even to a state of suffocation, or a rupture of some part of the stomach or intestines ensues. As sudden death is the consequence of this, the greatest caution is necessary in turning cattle into a fresh pasture, if the bite of grass be considerable ; nor should they be suffered to stop too long at a time in such pastures before they are removed into a fold yard, or some close where there is but little to eat, in order that the organs of rumination and digestion may have

time to discharge their functions. If this be attended to several times, it will take away that greediness of disposition, and prevent this distressing complaint.

Treatment.—As soon as the beast is discovered to be either hoven or blown, by eating too great a quantity of succulent grasses, let a purging drink be given; this will for the most part check fermentation in the stomach, and in a very short time force a passage through the intestines.

Paunching.—This is a method frequently resorted to in dangerous cases. The operation is performed in the following manner:—Take a sharp pen-knife, and gently introduce it into the paunch, between the haunch bone and the last rib on the left side. This will instantly give vent to a large quantity of fetid air: a small tube of sufficient length may then be introduced into the wound, and remain until the air is sufficiently evacuated; afterwards take out the tube, and lay a pitch plaister over the orifice. Wounds of this kind are seldom attended with danger: where it has arisen, it has been occasioned by the injudicious operator introducing his knife into a wrong part. After the wind is expelled, and the body has been reduced to its natural state, give the following

Cordial Drink.—Take aniseeds, diapente, and elecampane, in powder, each two ounces; tincture of rhubarb, two ounces; sweet spirits of nitre, one ounce; treacle, four table spoonsful: mix, and give it in a quart of warm ale or gruel. This drink may be repeated every other day, for two or three times.

VARIETIES.

Christmas Day.

THE feast of our Saviour's nativity was undoubtedly celebrated in the early ages of Christianity; for we are told, that, under the persecution of Maximinius, the emperor burnt a church at Nicomedia, which was filled with Christians assembled to keep this festival. St. Gregory terms it the festival of festivals; and St. Chrysostom, the chief of all festivals. It is named Christmas-day, from the Latin *Christi Missa*, the Mass of Christ, and thence the Roman Catholic Liturgy is termed their Missal or Mass Book. About the year 500, the observation of this day became general in the Catholic church. The evergreens, with which the churches are usually ornamented at Christmas, are a proper problem of that time, when, as God says, by the prophet Isaiah, "I will plant in the wilderness the cedar, the shittah tree, and the myrtle, and the oil tree; I will set in the desert the fir tree, and the pine, and the box tree together" (xli. 19). "The glory of Lebanon shall come unto thee, the fir tree, the pine tree, and the box together, to beautify the place of my sanctuary; and I will make the place of my feet glorious" (lx. 13).

Of the *Fête des Asnes*, anciently celebrated at this season, we have the following account in the first of a series of very ingenious and amusing essays on the "Burlesque Festivals of the former ages," given in the

ninety-first volume of the Gentleman's Magazine: "It was instituted in honour of our Saviour and his Virgin mother, but with reference to what event in scripture is by no means clear. The ceremony was conducted by the bishop and clergy of Beauvais, who, from their manner, were without doubt actuated by sincere religion. They selected a fair young damsel, who rode through the streets, mounted on a palfrey, covered with superb housings, and bearing an infant in her arms; the prelate following with his crosier, and the ecclesiastics with tapers, till they reached the cathedral, where the Virgin was placed in the sanctuary. Mass was then performed with the accustomed solemnity; at the conclusion of which, the Monks thrice imitated the braying of an ass, exclaiming *Hinham*, instead of the usual *Ite, missa est*. Extravagant as this spectacle was, it united a splendor which excited the admiration of the people, with a humility which awakened real piety. That it was ever celebrated in England, does not appear."

There is not, perhaps, any part of Great Britain in which Christmas is kept so splendidly as in Yorkshire. The din of preparation commences for some weeks before, and its sports and festivities continue beyond the first month of the new year. The first intimation of Christmas, in Yorkshire, is by what are there called the *vessel-cup singers*, generally poor old women, who, about three weeks before Christmas, go from house to house, with a waxen or wooden doll, fantastically dressed, and sometimes adorned with an orange, or a fine rosy-tinged apple. With this in their hands, they sing or chant an old carol, of which the following homely stanza forms a part:

"God bless the masters of this house,
The mistress also,
And all the little children
That round the table go."

The image of the child is, no doubt, intended to represent the infant Saviour; and the vessel-cup is, most probably, the remains of the *wassail bowl*, which anciently formed a part of the festivities of this season of the year.

Another custom which commences at the same time as the vessel-cup singing, is that of the poor of the parish visiting all the neighbouring farmers to beg corn, which is invariably given to them, in the quantity of a full pint, at least, to each. This is called *mumping*, as is the custom which exists in Bedfordshire, of the poor begging the broken victuals the day after Christmas-day.

Christmas-eve is, in Yorkshire, celebrated in a peculiar manner: at eight o'clock in the evening, the bells greet "old father Christmas" with a merry peel, the children parade the streets with drums, trumpets, bells, or perhaps, in their absence, with the poker and shovel, taken from their humble cottage fire; the yule candle lighted, and

"High on the cheerful fire
Is blazing seen th' enormous Christmas brand."

Supper is served, of which one dish, from the lordly mansion to the humblest shed, is invariably *furmenty*; yule cake, one of which is always made for each individual in the family, and other more substantial viands, are also added. Poor Robin, in his Almanack for the year 1676 (speaking of the winter quarter) says, "and lastly, who would but praise it, because of Christmas, when good cheer doth so abound, as if all the world were made of minced pies, plum-pudding, and *furmenty*?" And Brand says, "on the

night of this eve, our ancestors were wont to light candles of an enormous size, called Christmas candles."

To enumerate all the good cheer which is prepared at this festival, is by no means necessary. In Yorkshire, the Christmas-pie is still a regular dish, and is regularly served to the higher class of visitants, while the more humble ones are tendered yule cake, or bread and cheese, in every house they enter during the twelve days of Christmas. The Christmas-pie is one of the good old dishes still retained at a Yorkshire table; it is not of modern invention. Allan Ramsay, in his poems, tells us, that among other baits by which the good ale-wife drew customers to her house, that there never failed to tempt them—

"Ay at yule when'er they came
A bra' goose pye."

The Christmas pie of the present day generally consists of a goose, sometimes two, and that with the addition of half-a-dozen fowls. Such is the existing celebration of Christmas in Yorkshire, and we believe, in some other parts of England; but these venerable customs are becoming every year less common: the sending of presents also, from friends in the country to friends in the town at this once cheerful season, is in a great measure obsolete: "nothing is to be had for nothing" now; and without the customary bribe of a barrel of oysters, or a basket of fish, we may look in vain for arrivals by the York Fly, or the Norwich Expedition:

"Few presents now to friends are sent,
Few hours in merry-making spent;
Old-fashioned folks, there are, indeed,
Whose hogs and pigs at Christmas bleed;
Whose honest hearts no modes refine,
They send their puddings and their chine.
No Norfolk turkeys load the waggon,
Which once the horses scarce could drag on;
And, to increase the weight with these,
Came their attendant sausages.
Should we not then, as men of taste,
Revive old customs gone and past?
And (fie for shame!) without reproach,
Stuff, as we ought, the Bury coach?
With strange old kindness, send up presents
Of partridges, and dainty pheasants."

Of the Christmas plays anciently performed at this season, some remains still exist in the west of England, particularly in Cornwall; but the representation of these dramatic exhibitions is almost wholly confined to children, or very young persons. The actors are fantastically dressed, decorated with ribbons and painted paper, and have wooden swords, and all the equipage necessary to support the several characters they assume. To entertain their auditors, they learn to repeat a barbarous jargon in the form of a drama, which has been handed down from distant generations. War and love are the general topics; and St. George and the Dragon are always the most prominent characters. Interlude, expostulation, debate, battle and death, are sure to find a place among this mimicry; but a physician who is always at hand, immediately restores the dead to life. It is generally understood, that these Christmas plays derived their origin from the ancient crusades, and hence the feats of chivalry, and the romantic extravagance of knight-errantry, that are still preserved in all the varied pretensions and exploits. In many places in Cornwall, these

Christmas plays are still kept alive ; in others they are known only by report ; and in all they are rapidly on the decline. The election of an Abbot of unreason, attended with some grotesque and extraordinary exhibitions, was once common in England at this season.

The custom of saluting the apple-trees at Christmas, with a view to another year, is still preserved, both in Cornwall and Devonshire. In some places the parishioners walk in procession, visiting the principal orchards in the parish. In each orchard one tree is selected as the representative of the rest ; this is saluted with a certain form of words, which have in them the air of an incantation. They then either sprinkle the tree with cider, or dash a bowl of cider against it, to ensure its bearing plentifully the ensuing year. In other places the farmer and his servants only assemble on the occasion ; and, after immersing cakes in cider, hang them on the apple-trees. They then sprinkle the tree with cider ; and after uttering a formal incantation, they dance round it, and retire to the farmhouse to conclude these solemn rites with copious draughts of cider.

A cursory Survey of Natural History.

(Continued from p. 372.)

THE WONDERS OF THE ATMOSPHERE.

From the earth we ascend into the regions of the air, or rather that mass of invisible fluid that surrounds the globe as with a garment, gravitates to its surface, enters into its pores, revolves with it in its diurnal motion, and circles along with it in its annual course.

The Air, as it is constituted, is one of the most heterogeneous mixtures imaginable. "In it," says Goldsmith, "all the bodies of the earth are continually sending up a part of their substance by evaporation. A thousand substances that escape all our senses we know to be there ; the powerful emanations of the loadstone, the effluvia of electricity, the rays of light, and the insinuations of fire. Such are the various substances through which we move, and which we are continually taking in at every pore, and returning again with imperceptible discharge ! Yet, notwithstanding the multitude of discordant particles of which the atmosphere is composed, it is made wonderfully to harmonize in point of utility ; and is wisely contrived, admirably framed, and excellently constituted, for the various purposes it was meant to answer, and the many services it was intended to perform, in the world of nature and art.

That the air is a fluid there can be no doubt, from its possessing so many properties in common with other fluids ; yet, in one respect, it is wisely made to differ from all others, being incapable of freezing by the greatest degree of cold. Was it not for this singular quality of the atmosphere, what dreadful effects must have been the consequence. Life and animation behoved to have long ago ceased before the frigid blasts of the north, and when winter first shook his hoary locks, the great pulse of nature must have stood still !

Another wonderful property of the air is its invisibility ; for although it can be heard in the howling of the tempest, and felt in the pressure of the gale, and notwithstanding the number of bodies that continually mix with its substance, it is still too fine to be seen by the keenest eye.

Every object around us is rendered visible, except the air ! and happy it is for us that it is so ; for had it been otherwise, farewell all the delightful

prospects that charm the eye! farewell all the bright beauties of creation. Nature must have put on a sombre aspect, and instead of those delightful regions of light and cheerfulness in which we are placed, our habitations would have been surrounded by the doleful shades of a dusky covering, and environed with a mantle of darkness and despair.

But although the atmosphere is of itself invisible to the sight, it is the happy medium of light and heat. The air is found to moderate the rays of light, to dissipate their violence, and to spread an uniform lustre over every object. Were the beams of the sun to dart directly upon us without passing through this protecting medium, they would either burn us up at once, or blind us with their effulgence; but by going through the air, they are reflected, refracted, and turned from their course a thousand different ways, and thus are more evenly diffused over the face of nature. But this is not all; for by means of the air, the beams of the sun are not only rendered tolerable, and the rays of light more copiously diffused throughout creation, but the advantages of heat and light are lengthened and prolonged. By the reflective property of this fluid, which must always be in proportion to its density, the heat of the sun, although duly attempered, must be more sensibly and uniformly felt nigh the surface of the earth, than in the higher regions of the atmosphere; while, to its refractive quality, we are beholden for the twilight, or that surprising phenomenon of nature, by which we enjoy the real presence of the sun when he is actually below the horizon! For the better understanding of this, let any person put a shilling into a basin, and then retire until he can just observe its outer edge visible over the inner edge of the vessel; in that position let some person fill up the basin with water; the whole shilling, by being seen through a denser medium, will instantly become visible to the person who could only before observe its outer edge. Were it not for the reflective quality of the air, by which, indeed, the light is parted, we should behold the sun in his splendor, and observe a brightness in that part of the heavens in which he happened to be; but on turning round, how cheerless would be the prospect; there, darkness visible would reign in the heavens, although the stars and planets would glimmer at noon day; and were it not for the refractive property of this fluid, by which the oblique rays of the great luminary are broken off from a straight course, and turned towards the earth, the transition from the horrors of night to the light of day must have been instantaneous, and instead of those beneficial harbingers, by which the outgoings of the morning and evening are made to rejoice, and the long and dismal nights of the polar regions stript of their horrors; the optic nerves would have been overpowered by the sun rising in all his glory, and the moment he sunk beneath the horizon, the bewildered traveller left to grope in the dark.

Although the air cannot be frozen or perceived by the eye, for the wise reasons already noticed, yet it is capable of being condensed and rarefied to an astonishing degree; so much so, that the air in a house may be so compressed as to be made to enter a cavity not larger than the eye of a needle, and the contents of a nut-shell so expanded, as to fill a sphere of unknown dimensions! If an empty bladder, with its neck tied close, is laid before the fire, the heat will so rarefy the small quantity of inclosed air, as to make it extend the bladder to its full dimensions, and if not then timeously removed, will at last break it with the report of a gun. Sir Isaac Newton thinks the air capable of diffusing itself into above a million of times more space than it before possessed! By these remarkable properties of air, together with its weight and elasticity, it is admirably fitted for some

of its most essential uses, and, perhaps, none more so than for the business of animal respiration.

Perhaps some of our readers may be surprised at the bare mention of the weight of a substance, which has been proverbially compared to a trifle for its lightness, and they may wonder still more when we speak of its elasticity, when they have been taught to consider it an unresisting medium; but what will such think when we boldly assert, that we are literally plunged into a sea of air, and of such gravity and pressure, as to be equal, on the body of a man of moderate size, to the weight of 20,000 lbs. ! "Tremendous consideration," says the reflective Hervey, "should the ceiling of a room, or the roof of a house, fall upon us with half that force, what destructive effects must ensue ! Such a force would infallibly drive the breath from our lungs, or break every bone in our bodies ; yet so admirably has the divine Wisdom contrived this ærial fluid, and so nicely counterpoised its dreadful power, that we receive not the slightest hurt ; we suffer no manner of inconvenience, we even enjoy the load. Instead of being as a mountain on our loins, it is like wings to our feet, or like sinews to our limbs. Is not this common ordination of Providence thus considered, something like the miracle of the burning bush, whose tender and combustible substance, though in the midst of flames, was neither consumed nor injured ?"

But how are we to account for this miraculous preservation ?—It is owing to the elasticity or spring of the internal air within all bodies, which, although small in proportion, is wisely made to balance, resist, and equiperate that which is without, notwithstanding the height of its column. The elasticity and resistance of the air cannot be demonstrated by a more simple experiment, than by pressing with the hand on a bladder on which it is confined, and the weight and pressure of the atmosphere may be explained without the aid of the air-pump or other philosophical instrument, merely by taking a common saucer, filled with water, and turning down a tea-cup into it, with a piece of flaming paper inside. As the fire destroys the internal air in the cup, a sort of vacuum will take place, and the pressure of the outward air on the water in the saucer will make it disappear, and fill it up.

Although, in casting our eyes upwards, we do not observe any boundary to the vast expanse, we are not to consider that the atmosphere is unlimited. On the contrary, we are taught, by the most rational calculations, that if it extends much beyond 45 or 50 miles, it becomes so exceedingly rare, as to be unfit for the purposes for which the lower regions are so well adapted. The atmosphere, at the height of 50 miles, is said to be so rare, that it has no sensible effect on the rays of light. At the height of 45 miles it loses the power of refraction ; at 41 miles it is supposed to be rarefied to that degree, as to occupy 3,000 times the space it does here ; and Dr. Gregory observes, that it is generally agreed that there are no clouds at the height of four or five miles. It is seldom, indeed, sufficiently dense at the height of two miles to be able to bear up the clouds, so that to whatever perfection our modern aeronauts may bring the art of balloon-navigation, there is not the smallest probability of their being able to escape from the earth to another planet. The atmosphere has its limits as well as the ocean ; and not only are those massy bodies that are made to move in the lower parts of this great outwork of our globe, confined by laws, firm as chains of adamant, but the thinnest vapour, the minutest atom, the most subtle effluvia that ascend the higher regions, and gain, as it were, the outskirts of creation, are checked in their career by the

powerful mandate of the God of nature, and forced to return and execute his orders.

Happy, indeed, for the world is this ordination; for, if the philosophical axiom be true, that things must continue as at the beginning with respect to the quantity of matter contained in the universe, and that, if it were possible that a single atom could be lost, the harmony of creation would be destroyed, what direful consequences must ensue were the daring spirits of adventurous men not confined by unalterable laws, and the imperceptible atoms which float in the atmosphere not laid under restraint, by that command, which says to the troubled waves of the ocean, "Hitherto shalt thou come, and no farther."

Beauties of England.

NO. IV.—DERWENTWATER.

Were we to attempt to describe all the beauties of this master-piece of nature, our task, though delightful, would be endless; we shall therefore content ourselves with merely endeavouring to give our readers as good an idea as in our power, within the compass of one or two pages. The lake extends about three miles and a half from north to south, and is two miles in breadth. The stations from which you can obtain general views are innumerable, and the opinions as to the superiority of these stands are various: the traveller must judge for himself. The appearance of Derwentwater was once admirably characterised by an ingenious person, who, on first seeing it, exclaimed, "Here is beauty indeed! beauty lying in the lap of horror!" In the midst of a spacious amphitheatre, surrounded by the most picturesque mountains, an extensive sheet of water is spread out before your eyes, shining like a mirror, and as transparent as crystal. Its surface is variegated with islands, which are adorned by woods, and rise over the watery plain in the most pleasing forms. On the western side, over the thick woods of Egremont and Newland, appear valleys with green and cheerful fields amidst dark and rocky cliffs—a contrast more beautiful than words can express; the north end exhibits a gentle and peaceful landscape; the southern part is of a gloomier cast. Falcon Crag rears his dark and majestic head over the lake, and a wilderness of broken pointed rocks, in a semi-circular form, present the most dismal appearance ever beheld in the wildest forms of convulsed nature. At Lowdone, rustling through a chasm in the mountain, is seen the famous waterfall, the Niagara of the lake. The crags named Lowdone banks are beginning to give way, and hang over the road in a suspending attitude; and the traveller may feel rather alarmed to hear, that not many years ago a large stone fell from the brow, and quite filled up the road. This place reminds one strongly of the passes over the Alps, where the guide cautions the stranger to keep silent, lest the agitation in the air occasioned by his voice should loosen the threatening snow, and prove his destruction. Part of this mountain is known by the name of Lady's Rake, from a tradition that a beautiful young lady of the Derwentwater family, in the time of some public disturbance, escaped pursuit by climbing a precipice which had been thought inaccessible. A romantic district seldom wants a legendary story to hallow it in our remembrance. These rocks were formerly inhabited by eagles, but they are now become extinct. On the summit of Castle-crag are the remains of a fort, and much free-

stone has been collected from the ruins. It is supposed to be of Roman origin, and erected to guard the pass and secure the treasures concealed in these mountains. The Saxons maintained it for this purpose. The whole of Borrodaile was given to the monks of Furness Abbey, by Adam de Derwentwater, ancestor to the late family of that name, and by them this luxuriant retreat was enjoyed till the dissolution in the time of Henry the Eighth. The last earl of that unfortunate house perished, as is well known, in the unsuccessful rebellion of 1715, by the hand of the executioner, though great interest was made to save him. The estates became forfeited, the honours extinct, and the blood attainted. Thus fell this noble and ancient family, of whom it might be justly said, that "all the daughters were fair and sons valiant."

The rocks surrounding Derwentwater elevate their heads in every fantastic shape. Bowder-stone, on the right of the road, is a mountain in itself; it lies like a ship on its keel, and you may shake hands under it. The whole length is 62 feet, circumference 84, solidity 32,090 feet, and weight about 1,771 tons. Originally it is supposed to have fallen from the mountains. There is a floating island in this lake which makes its appearance about once every six or seven years. Various reasons have been assigned for this phenomenon, but the cause still remains a matter of doubt and speculation. In the midst of the lake is an island, which still retains the name of St. Herbert, from an ancient report that it was once the residence of a priest of that denomination. In order to avoid the intercourse of man, and that nothing earthly might divert his attention from unceasing mortification and prayer, this holy man made choice of this island for his abode. No situation could be better adapted for his purpose. He was surrounded by the lake whence he received his diet; on every hand the distant sound of waterfalls excited in the mind of the recluse the most solemn strains of meditation, and lulled turbulent thoughts to repose; his daily prospect extended to lofty rocks and mountains, impressing his soul with strong ideas of the might and majesty of his Creator suitable to the grandeur of the scene. Silence here seemed to have taken up her eternal abode, at least silence occasioned by the perpetual absence of society, for the awful stillness is frequently disturbed by tremendous hurricanes. In this place the priest erected a hermitage, the remains of which are still visible. Derwentwater abounds in legendary tales; we will cite another, and then have done. In the bloody contests between the white and red roses, it chanced that lord Clifford was slain the day before the battle of Towton, leaving an only son, then an infant, named Henry. The duke of York sought to revenge the cruelties of the father upon this child; but he was fortunately concealed from the duke's resentment by the peasantry of this district, who brought him up as a shepherd; nor did he know his real origin till he had attained the age of twenty-four. Our tale proceeds no further.

Crickets and Cockroaches.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—For the benefit of such of your readers as may, like myself, be plagued with crickets and cockroaches, I send you an account of the method I have adopted to destroy these vermin. I tried the old experiment of poisoned wafers, bread, paste, &c. which destroyed some, but did not materially diminish the number, and those that died created an unpleasant

smell from the places they retired to, which deterred me from using it again. I tried various other methods, with gunpowder, brimstone, &c. without much success: at last I one night took an earthen-ware mug, like a turtle mug, about eight inches deep, and placed in the ash-hole under the kitchen grate, filling the ashes round it so that the upper edge, and surrounding surface, were level with the floor; at the bottom of the mug I put a small piece of red herring, and in the morning I had the pleasure to find as many crickets, cockroaches, and beetles as would have filled half a pint at least. This I continued every night with nearly equal, and sometimes greater success, killing the captives each morning with boiling water, until the numbers were satisfactorily reduced, and the quantity I collectively caught surprised those who saw it.

DOMESTICUS.

Ancient Living.

Bishop Latimer, in one of his court sermons before king Edward, inveighing against the nobility and gentry, and speaking of the moderation of landlords a few years before, and the plenty in which their tenants lived, tells his audience, in a familiar way, that upon a farm of four pounds a year, at the utmost, his father tilled as much land as kept half a dozen men; that he had it stocked with a hundred sheep and thirty cattle; that he found the king a man and horse; gave his daughters five pounds a piece in marriage; lived honourably among his neighbours; and was not backwards in his alms to the poor.

** A Word of Advice to Husbands.*

Love so, that you may be feared; rule so, that you may be honoured; be not too diffident, lest you teach her to deceive you; nor too suspicious, lest you teach her to abuse you; if you see a fault, let your love hide it; if she continue in it, let your wisdom reprove it; reprove her not openly, lest she grow bold; rebuke her not tauntingly, lest she grow spiteful; proclaim not her beauty, lest she grow proud; boast not of her wisdom, lest you be thought foolish; let her not see your imperfections, lest she disdain you: profane not her ears with loose communications, lest you defile the sanctuary of her modesty. An understanding husband makes a discreet wife, and she a happy husband.

Introduction of Forks in England.

The seventeenth century had nigh terminated before forks were used in England. The half-barbarian Persians now take up the meat with their fingers just as the English did before that period. When Tom Coryate, the traveller, introduced from Italy the practice of eating with a fork, he received the nick-name of Furcifer (Forker).

Eagle and Child—Devil and Bag of Nails.

The common sign of the Eagle and Child, was originally nothing less than the insignia of the far-famed corporation of Taylors; viz. the Needle and Thread; in French, *L'Aiguille et Fil*, which some blunderer con-

verted into *L'Aigle et Fils*, and then translated the Eagle and Child. And the whimsical sign of the Devil and the Bag of Nails, was at first the classical subject of the *Satyr* and the *Bacchanals*; afterwards, more familiarly styled, the Devil and the *Bacchanals*, and at length converted, by another mistake, into the Devil and the Bag of Nails.

Royal Regulations.

The following directions are given in MS. as regulating the household of Henry VIII: "His highness's baker shall not put alum in the bread, nor mix rye, oaten, or bean flour with the same; and if detected, he shall be put in the stocks. His highness's attendants are not to steal any locks or keys, tables, forms, cupboards, or other furniture, out of noblemen's or gentlemen's houses where he goes to visit. Master cooks shall not employ such scullions as go about naked, or lie all night before the kitchen fire. Dinners to be at ten, and suppers at four. The officers of his privy chamber shall be loving together: no grudging or grumbling, nor talking of the king's pastime. The king's barber is enjoined to be cleanly—not to frequent the company of misguided women, for fear of danger to the king's royal person. There shall be no romping with maids on the staircase, by which dishes and other things are often broken."

Select Thoughts.

The sentiment of Deity ought to be mingled with all our pursuits. In whatever we do or think, his presiding consciousness is the inspector of the mind. All science must have more or less of a theological mixture; for to what does it relate but the operation of God? What are the phenomena which it exhibits but so many indications of his power, his wisdom, or his goodness.

The more machinery is multiplied, the more that labour which requires intellectual agency may be increased. The different species of intellectual labour are neither limited in number nor in extent. Those who declaim against the increased use of machinery, are foes to the real happiness of mankind.

A great man makes the age, but the age makes ordinary men.
One servant too much makes all the rest idle.

Punning made Easy.

A young lady had a habit of saying "*I wonder!*" before she asked a question.—"*I wonder where papa is to-day?—I wonder when we shall leave town?*" &c. Her mother desired her not to use that expression, as it would induce persons to consider her very vulgar. "*Not at all, madam,*" said a wag, "*every one must allow that she is a very wonder-ful young woman.*"

A gentleman observed to his friend, that lord N ——y's attempts at wit resembled an electrifying machine.—"*Indeed! how so?*"—"Because they are so *shocking!*"

Enigmas and Anagram.

ANSWERS TO ENIGMA, &c. IN OUR LAST.

Enigma: Church-bells. — *Charade*: Independance. — *Anagram*: Moor.

ENIGMAS.

1.

Beloved, abused, and woo'd and scorn'd,
 Now loosely spurn'd, and now suborn'd;
 Too dull, too gay, too fast, too slow,
 Yet ne'er arrested in my flow;
 I march—and all around obey
 The ceaseless tenor of my sway;
 Sometimes the cripple's limping pace
 Denotes the rigour of my race,
 And oft the turret, to earth cast,
 Informs the stranger I have past;
 And that which I may raise to-day
 Anon I'll scatter into clay.
 Fond lovers wish me wings to fly—
 Again they'll clog me presently;
 And all at different times agree
 In hating and in loving me.
 Yet most, such interest do I make,
 Bear a memorial for my sake:
 My name, then, pray go ponder on,
 Yet ere you guess, I'm come, and gone.

2.

Cold as the ashes that moulder beneath
 The dark sod, are the relics I hold,
 Encircled with friendship's evergreen wreath,
 More dear to affection than gems or gold;
 Yet oftentimes hot as the crystal stream,
 That gladdens the swain at his cottage fire,
 When home return'd with his weary team,
 The curling vapours rise higher and higher.
 Behead me, nay, start not with coward fear,
 The royal navy will instant appear.

ANAGRAM.

Transpose the name of one of favour'd race,
 And you will see what hides a beauteous face;
 Transpose this thing, which many ladies wear,
 And you will see what all oppressors are!
 Then what these are again if you transpose,
 You'll see what in their mind's the moving cause;
 Transpose this thing which brought on such the flood,
 Which them o'erthrew, nor hurt the wise and good:
 What Noah did will thus be brought to view!
 Ingenious querists, what was it, think you?

P O E T R Y.

Song.

HERE 's a health to Old Christmas—right welcome again,
 Tho' our homes he must seek o'er the snow-cover'd plain;
 Let us meet him with shouts, bless his stay with good cheer,
 And our welcome-shout echo shall sound thro' the year.

Here 's a health to Old Christmas—tho' sunless the day
 Of his dark visitation, and cheerless the way;
 The blessing, the smile, of the fair and the free,
 Shall ever his journey's-end benison be.

Here 's a health to Old Christmas—tho' frozen the rill,
 Tho' leafless the pride of the forest and hill;
 By charity warm'd, may Life's current still flow,
 And the bosom's affections no winter-state know.

Here 's a health to Old Christmas—oh, never may fail
 His banquet-board, altar-libation of ale;
 Hospitality, Christmas, and Mirth are akin,
 And the heart's best of feelings bid welcome him in.

Here 's a health to Old Christmas—right welcome again,
 Tho' our homes he must seek o'er the snow-cover'd plain;
 Let us meet him with smiles, bless his stay with good cheer,
 Then wish him God speed, and a happy new year.

S. W.

To Hope.

Oh! still on thine anchor I'll calmly recline,
 Nor again shall Despair thy sweet empire resume;
 O'er life's troublous waters thy spirit be mine,
 And the dark hours of anguish and sorrow illumine.

Though keen was the blast which Adversity sent,
 To destroy in the bud each fond hope of my heart;
 Yet the storm now is o'er, and has still left unbent,
 That reliance above which shall never depart.

How oft will the tear of regret fill the eye,
 As mem'ry recalls those fond hours of delight,
 Which for ever are flown, though it make them seem nigh,
 As the day when they rose on our vision so bright.

How sweet was that voice whose soft tremulous tone,
 Like the music of angels spoke peace to my breast;
 Oh! vain was the thought that for ever my own,
 That sweet smile would have lull'd every sorrow to rest.

Peace, peace, aching heart; steep thy sorrows in night,
 There 's a power e'en in death from all anguish can save:
 Oh! it rules o'er this heart, and its visions so bright
 Cheer this worn, wearied frame, as it sinks to the grave.

A. H. P.

WEEKLY ALMANACK.

DECEMBER. Saturday, 24.—High water, morn. 10 min. p. 1; aft. 37 min. p. 1.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Sunday, 25.—Christmas Day [See p. 396].—Full Moon 13 min. p. 9 morn.—High water, morn. 5 min. p. 2; aft. 28 min. p. 2.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Monday, 26.—St. Stephen: this saint was the first deacon chosen by the apostles. He was cited before the Sanhedrin, or Jewish Council, for prophesying the fall of the Jewish Temple and economy; and while vindicating his doctrine by several passages of the Old Testament, he was violently carried out of the city, and stoned to death, in the year 38.—High water, morn. 51 min. p. 2; aft. 4 min. p. 3.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Tuesday, 27.—John Evangelist: this saint was condemned to be thrown into a cask of burning oil, before the gate of Latina. He lived to the reign of Trajan, and died about ninety years of age.—High water, morn. 26 min. p. 3; aft. 42 min. p. 3.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Wednesday, 28.—Innocents. The slaughter of the Jewish children, by Herod, is commemorated on this day. The festival is very ancient, for Tertullian and St. Cyprian call these Innocents martyrs. Childermas-day is another name for this feast.—High water, morn. 58 min. p. 3; aft. 16 min. p. 4.—Sun rises 7 min. p. 8, sets 53 min. p. 3.
Thursday, 29.—High water, morn. 34 min. p. 4; aft. 42 min. p. 4.—Sun rises 6 min. p. 8, sets 54 min. p. 3.
Friday, 30.—High water, morn. 11 min. p. 5; aft. 32 min. p. 5.—Sun rises 6 min. p. 8, sets 54 min. p. 3.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	55	to 70
New Red Wheat	50	.. 60
New White ditto	50	.. 70
Rye	32	.. 36
Barley	42	.. 44
Pale Malt	64	.. 68
Feed Oats	25	.. 27
New Pigeon Beans	50	.. 52
Boiling Pease	—	.. 58
Grey Pease	41	.. 48
Rapeseed (new) per last 26 <i>l.</i> to 28 <i>l.</i>		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s. d.	s. d.	s. d.	s. d.
Beef	4	8 to 5	4	0 to 5
Mutton	4	10 .. 5	4	8 .. 5
Veal	5	0 .. 5	4	0 .. 5
Pork	5	0 .. 5	4	0 .. 5
Lamb	0	0 .. 0	0	0 .. 0
Cattle at Market.				
		Mon.		Fri.
Beasts		2,999		1,721
Sheep		18,500		4,090
Pigs		106		90
Calves		140		176

NEWGATE AND LEADENHALL.

Beef .. 3 <i>s.</i> 6 <i>d.</i> to 4 <i>s.</i> 6 <i>d.</i>	Veal 4 <i>s.</i> 0 <i>d.</i> to 5 <i>s.</i> 0 <i>d.</i>
Mutton 4 0 .. 4 6	Pork 3 6 .. 5 6
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	58 <i>s.</i> to 60 <i>s.</i>	York .. 60 <i>s.</i> to 62 <i>s.</i>
Cambridge .. 58	.. 60	
Irish.		
New Carlow 90 <i>s.</i> to 92 <i>s.</i>	Belfast 0 <i>s.</i> to 0 <i>s.</i>	
Waterford .. 90	.. 94	Cork .. 0 .. 0
Newry	0 .. 0	Dublin 92 .. 94

CHEESE, per Cwt.

Double Gloucester 68 <i>s.</i> to 74 <i>s.</i>	Cheshire 64 <i>s.</i> to 80 <i>s.</i>
Single ditto .. 64	.. 75
	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10*d.* for the 4-lb. Loaf: others sell from a halfpenny to three halfpenny below that rate.

BACON, per Cwt. s. d.

New Belfast middles	60	to 0
New Waterford sides	62	.. 0

HAMS, per Cwt.

	s.	d.
Irish	68	to 72
Westphalia	56	.. 60
York small	100	.. 106

TEA, per Pound. s. d. s. d.

Bohea	2	3½ to 2	4½
Congou	2	6½ .. 3	6½
Souchong, good and fine	3	9 .. 4	10
Gumpowder	5	8 .. 7	4
Twankay and Bloom	3	5½ .. 3	8
Hyson, common	4	0 .. 4	6
—, good and fine	4	6 .. 5	10
Duty on tea, cent. per cent. prime cost.			

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6 to 6	0	0
Ware	4	0 .. 6	0	0
Middlings	3	0 .. 3	6	6

CANDLES, per Doz.

Moulds, 10*s.* 6*d.*—Stores, 9*s.*
 6*d.* per doz. allowed for ready money.

SOAP.—Yellow, 74*s.*—Mottled, 82*s.*

COAL EXCHANGE.

	Newcastle.	s.	d.
Beaumont		37	0
Heaton		41	0
Hebburn Main		38	6
Killingworth		41	6
Liddell's Main		35	0
Newcastle		29	0
Pelaw		39	0
Tanfield Moor		40	0
Towle		38	0
Wylam		39	6

Sunderland.

Eden Main	38	0
Fawcett Main	37	0
Hedworth	34	6
Nesham	38	0

THE

Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Exercise.

As employment of the mind is the best remedy for our mental, so, it cannot be too often reiterated, is exercise the best remedy for our corporeal evils. There is no royal road to health of either mind or body, and he who attempts to obtain it without adopting the means both necessary and common to the whole family of Adam, will sit down most woefully disappointed. But although we insist upon the necessity of exercise for the preservation or obtaining of good health, we think, that in taking exercise of any kind, merely for the purpose of obtaining that desirable blessing, we shall very frequently be disappointed: for in thinking a great deal about our own health, a sort of mental malady is induced, which, very often, defeats the good that exercise would otherwise impart. What we wish to impress upon our readers is, the necessity of exercise, or moderate labour, in order to obtain good health, and at the same time, that such exercise, or labour, should tend to some useful end, either to ourselves or to our species. To ride, or walk, or labour, merely for health, without any other ultimate object for our exertions, is by no means so salutary as to ride to visit a sick or desolate family, whom we have it in our power to relieve, or may excite others to relieve; or to walk to console a friend, whom some dire calamity has overwhelmed; or to plant even the lowly cabbage in our garden, with the prospect of seeing it grow, and ultimately cutting it, and eating it after it is boiled. If those persons who follow, what is commonly termed the gentlemanly amusement of hunting, and who afterwards too often become boisterous with bacchanalian juices, would take up, occasionally, the woodman's axe, the mower's scythe, or the reaper's hook, there can be no doubt of the beneficial effect of such exercise upon their health. It would be well, therefore, if the upper classes of society, who have been taught to consider labour as degrading, were to shake off the leading-strings in which they have been so long held.

Thus, when a lady complains of *ennui*, and every species of lassitude, whilst her cook, or her housemaid is free from such troublesome visitants, she will find it both to her mental and bodily interest, to superintend occasionally, the dressing of a turkey; nor will her muscles be at all injured, by now and then tossing up a heavy feather or down bed. Nay, we really think she will be more likely to find health on her knees, with a brush in her hand, and a pail of water by her side, than she will in the soft and perfumed gales of a drawing-room, or in the scented lounge of a bazaar. To the gentleman who scarcely touches the earth, except when he descends from his carriage, we would say, look at your own gardener: whilst you scarcely know what a sound sleep is, he sleeps soundly; not a dream flits over his repose, and whilst you consume the early morning in tossing on your bed of down, he arises to labour, to cheerfulness, and to health. We put these strong cases, because we are desirous of exciting attention to this neglected subject. At the same time, we beg to assure the ladies, in particular, that we have not the least wish to do any violence to their feelings; but they will permit us to inform them, that without moderate exercise, they cannot expect to possess good health; and we feel assured, that that exercise, or labour, whatever it be, is the best, which is occupied in providing for the wants and conveniencies of ourselves and families, or, perhaps most of all, of our fellow-creatures. Having said this, we would not be misunderstood; long-continued labour, or exercise of any one kind, is by no means to be adopted: for the best and most powerful stimulus, becomes by long use of little importance. Thus, bodily labour to the citizen, may be a powerful excitement, whilst to him who is always labouring, it is weak. Horse-exercise again, is excellent, to a person who is usually a walker, or accustomed to sedentary employment; walking, to the horseman, is great labour, and therefore, for his health, often highly advantageous. We have no objection whatever to recreative exercises, of various kinds, when they are adapted to the strength; but all violent exercises, such as long and continued dancing, &c. are highly improper. In addition to bodily exercise, the exercise of the mind, in the preservation of good health, must not be forgotten: and where a due employment of both the mental and bodily faculties is kept up, we shall not often fail in our endeavours to obtain it. In all transitions from an inactive to an active life, from indolence to labour, the change should not be effected at once, but gradually: thus, to a person, who has not been accustomed to walk, six miles a day may be an over dose at first; the same may be said of riding, digging in the garden, &c. &c.: one hour at any of such novel occupations, may be at first as much, or even more, than the constitution will bear: but use will soon enable the person, disposed to make the experiment, to increase the dose.

Adulteration, and best method of making Tea.

If there is any suspicion of the tea having been adulterated, pour out a cup without sugar or milk, to which put a grain and a half of blue vitriol, or copperas; if it is a genuine tea, the infusion will become a dark blue, nearly black; but if it is of a greenish yellow or yellow black, it may be concluded not to be genuine tea. The counterfeit black tea produces a deeper colour by infusion than the real tea. A little copperas put into this tea will turn it to a light blue, which otherwise ought to be of a deep blue, inclining to black. If green tea be adulterated, put a bit of gall into the liquor, which will turn it to a deep bluish colour; this it will not do unless there be either

vitriol or copperas in it; as galls do not tincture genuine tea. It is well known that tea will retain its flavour when kept in glass or china jars, better than in wood or metal, silver excepted. As tea contains volatile parts that should be preserved, and in which its better qualities exist, the tea-pot should be handed to each person on a tray, with the cups and sugar; for when made out of the room, all its reviving spirit has evaporated before it reaches the guest. It is not the bitterness but the fragrance of the tea that is cheering. It has been observed, that the infusion made in silver is stronger than that which is produced in black earthenware. Polished surfaces retain heat better than dark rough surfaces, consequently the caloric being confined in the former case, must act more powerfully than in the latter. It is farther remarked, that the silver, when filled a second time, produces worse tea than the earthenware; and that it is advisable to use the crockeryware, unless a silver vessel can be procured sufficiently large to contain at once all that may be required. These facts are readily explained, by considering that the action of heat, retained in the silver vessel, so far exhausts the herb, as to leave little flavour for a second dilution; whereas the reduced temperature of the water in the earthenware, by extracting only a small portion at first, leaves some for the action of subsequent dilutions. It is supposed, that the infusion is stronger in a globular vessel, than in one of a different form; and this must be the case, since it is demonstrated, that a sphere contains a given measure under less surface than any other solid; from which it follows, that where there are two vessels of equal capacity, one globular, and the other square, oblong, elliptic, or cylindric, the spherical vessel, having less surface than the other, must throw off less heat; and that, consequently, the effect will be greater in the former case than in the latter. The reason for pouring boiling water into the vessel before the infusion of the tea, is, that being previously warm, it may abstract less heat from the mixture, and thus admit a more powerful action. It is with equal facility explained why the infusion is stronger, if only a small quantity of boiling water be first used, and more be added sometime afterwards. If we consider that only the water immediately in contact with the herb can act upon it, and that it cools very rapidly, especially in black earthenware, it is clear that the effect will be greater where the heat is kept up by additions of boiling water, than where the vessel is filled up at once, and the fluid suffered gradually to cool. When the infusion has once been completed, it is found that any further addition of the herb only affords a small increase of strength, the water having cooled much below the boiling point, and consequently acting very slightly; therefore, it is better to make fresh tea in a second vessel, than to add it to the exhausted and cool leaves. It is by the application of philosophic principles to the ordinary and even trivial occurrences of life, that science diffuses her benefits, and perfects her claim to the gratitude of mankind; therefore, if one principle of making tea is preferable to another, it should be attended to, however trifling it may be considered.

Adulteration of Soap, Potatoes, Butter, Paper, &c.

The fraud may be detected by pouring upon one part of the suspected soap, reduced to thin shavings, six parts, by weight, of rectified spirit of wine; and, suffering the mixture to stand in a slightly stopped bottle in a warm place, the soap, if genuine, will become dissolved; but if adulterated with clay, this substance will be left behind.—Potatoes are soaked

in water to augment their weight.—The inferior sorts of butter are frequently adulterated with hog's lard.—In the manufacture of printing paper, a large quantity of plaister of Paris is often added to the paper stuff, to increase the weight of the manufactured article.—The selvage of cloth is often dyed with a permanent colour, and artfully stitched to the edge of cloth dyed with a fugative dye.

Rendering Children hardy.

Endeavour to harden the body, but without resorting to any violent means. A child is constitutionally weak and irritable to a high degree: hence we should endeavour to strengthen and diminish this irritability, in order to procure it the greatest happiness of life, a firm body, which may resist all the influence of air and weather. Such management is highly advantageous, as it will enable children, when adults, to support every species of fatigue and hardship. The plan of hardening children may, however, be easily carried to excess. An extravagant attempt to strengthen youth, deprives them of their natural susceptibility of excitement, renders them insensible, and produces many bad effects; they acquire only a temporary energy, which decreases as they advance in years, and is attended with an early loss of their premature vigour. Parents, therefore, cannot be too seriously cautioned against such mischievous experiments. Among the practices alluded to, are included the cold bath and violent bodily exercise, both of which are often carried to extremes. People do not reflect, that the exertion of the bodily as well as the mental powers, ought not to be inordinate. All attempts to render children hardy, must, therefore, be made by gradual steps. Nature admits of no sudden transitions. For instance, infants should, by imperceptible degrees, be inured to the cool, and then to the cold bath; at the same time, attention must be paid to their previous management. If they have hitherto been accustomed to an effeminating treatment, and should be suddenly subjected to an opposite extreme, such a change would be attended with danger. When children have once been accustomed to a hardy system of education, such a plan must be strictly adhered to.

COOKERY.

Common Pancakes.—Make a light batter of six eggs, a quart of milk, and about eight spoonful of flour; put some lard or dripping into the frying-pan; when it boils, put in a ladle-full of the batter; move the pan about, so as to make the batter of an equal thickness all over the pan; fry it of a nice brown; when one side is done, toss it or turn it over without breaking; when it is done on both sides, lay it on a hot dish before the fire; when two or three are done, send them to table; if more are laid on a dish at a time, the bottom ones will be spoiled. Send some vinegar, verjuice, or lemon and sugar, to table with them. A little warm ale, that is not bitter, added to the batter a few minutes before they are to be fried, is an improvement. Batter made of buttermilk and flour, without eggs, is very good in winter, when the buttermilk is sweet. Some use snow instead of eggs; in that case the batter must be made thick.

Pancakes fried without Butter or Lard.—Beat six eggs well; mix them with a pint of cream, four ounces of sugar, a glass of white wine, half a

nutmeg grated, and as much flour as will make it almost as thick as common pancake-batter. Make the frying-pan tolerably hot, wipe it with a clean cloth; then pour in as much batter as will make a thin pancake.

New-England Pancakes.—Mix a pint of cream with five spoonsful of flour, seven eggs, and a little salt; fry them very thin in fresh butter, and between each pancake strew sugar and cinnamon.

Rice Pancakes or Fritters.—Take three spoonsful of rice-flour, and a quart of cream or milk. Set it on a slow fire, and keep stirring it till it is as thick as pap. Put into it a quarter of a pound of butter, and half a nutmeg grated. Then pour it into an earthen pan, and, when cold, stir in three or four spoonsful of flour, a little orange-flower water, some sugar, and eight eggs, well beaten. Mix all well together, and fry them nicely.

Plain Fritters.—Grate the crumb of a penny loaf, and put it into a pint of milk; beat it smooth, and add the yolks of five eggs, three ounces of sifted sugar, and some nutmeg. Fry them in hog's lard; and, when done, pour some melted butter, wine, and sugar, into the dish.

Apple Fritters.—Take some of the largest apples that can be procured; pare and core them, and cut them into round slices. Take half a pint of ale, and two eggs, and beat in as much flour as will make it rather thicker than a common batter-pudding; add some nutmeg and sugar. Let it stand a few minutes to rise. Dip the slices of apple into the batter; fry them crisp, and serve them up with sugar grated over them, and wine-sauce in a boat; or, make them of common batter, with some apples chopped fine, and mixed with it.

Apple Fritters another Way.—Make a nice light batter, with flour and milk; take a few large apples, pare and core them, cut them into long thin slices, put a small spoonful of batter into a frying-pan, then a layer of apples, and another small spoonful of batter on the top; fry them of a light brown, and serve them up with sugar grated over them.

Currant Fritters.—Take half a pint of ale that is not bitter, and stir it into as much flour as will make it tolerably thick; add a few currants. Beat it up quick, make the lard boil in the frying-pan, and put a large spoonful in at a time, which is a sufficient quantity for one fritter. Or, make some batter in the common way; add a little beef-suet, cut very small, with any quantity of nutmeg and currants; when fried, sift some sugar over them.

USEFUL RECEIPTS.

To plate Looking Glasses.—This art is erroneously termed *silvering*, for, as will be presently seen, there is not a particle of silver present in the whole composition. On tin-foil, fitly disposed on a flat table, mercury is to be poured, and gently rubbed with a hare's foot; it soon unites itself with the tin, which then becomes very splendid, or, as the workmen say, is *quicken'd*. A plate of glass is then cautiously to be slid upon the tin-leaf, in such a manner as to sweep off the redundant mercury, which is not incorporated with the tin; leaden weights are then to be placed on the glass, and in a little time the quicksilvered tin-foil adheres so firmly to the glass, that the weights may be removed without any danger of its falling off. The glass thus coated is a common looking-glass. About two ounces of mercury are sufficient for covering three square feet of glass. The

success of this operation depends much on the clearness of the glass ; and the least dirt or dust on its surface, will prevent the adhesion of the amalgam or alloy.

To gild by Burnishing.—This operation is chiefly performed on picture-frames, mouldings, beadings, and fine stucco work. The surface to be gilt must be carefully covered with a strong size, made by boiling down pieces of white leather, or clippings of parchment, till they are reduced to a stiff jelly ; this coating being dried, eight or ten more must be applied, consisting of the same size, mixed with fine Paris plaster, or washed chalk ; when a sufficient number of layers have been put on, varying according to the nature of the work, and the whole is become quite dry, a moderately thick layer must be applied, composed of size and Armenian bole, or yellow oxide of lead : while this last is yet moist, the gold leaf is to be put on in the usual manner ; it will immediately adhere on being pressed by the cotton ball, and before the size is become perfectly dry, those parts which are intended to be the most brilliant are to be carefully burnished by an agate or a dog's tooth fixed in a handle. In order to save the labour of burnishing, it is a common, but bad practice, slightly to burnish the brilliant parts, and to deaden the rest by drawing a brush over them dipped in size ; the required contrast between the polished and the unpolished gold is indeed thus obtained ; but the general effect is much inferior to that produced in the regular way, and the smallest drop of water falling on the sized part occasions a stain. This kind of gilding can only be applied on in-door work ; as rain, and even a considerable degree of dampness, will occasion the gold to peel off. When dirty, it may be cleaned by a soft brush, with hot spirit of wine, or oil of turpentine.

To dye Silk Blue.—Silk is dyed light-blue by a ferment of six parts of bran, six of Indigo, six of potass, and one of madder. To dye it of a dark blue, it must previously receive what is called a ground-colour ; a red dye-stuff, called archill, is used for this purpose.

To dye Cotton and Linen Blue.—Cotton and linen are dyed blue by a solution of one part of Indigo, one part of green sulphate of iron, and two parts of quick-lime.

To clean Coloured Silks of all Kinds.—Put some soft soap into boiling water, and beat it till dissolved in a strong lather. At a hand-heat put in the article. If strong, it may be rubbed as in washing ; rinse it quickly in warm water, and add oil of vitriol sufficient to give another water a sourish taste, if for bright yellows, crimsons, maroons, and scarlets ; but for oranges, fawns, browns, or their shades, use no acid. For bright scarlet, use a solution of tin. Gently squeeze, and then roll it in a coarse sheet, and wring it. Hang it in a warm room to dry, and finish it by calendering or mangling. For pinks, rose-colours, and thin shades, &c., instead of oil of vitriol, or solution of tin, prefer lemon juice, or white tartar or vinegar. For blues, purples, and their shades, add a small quantity of American pearl-ash ; it will restore the colours. Wash the articles like a linen garment ; but instead of wringing, gently squeeze and sheet them, and when dry, finish them with fine gum-water, or dissolved isinglass, to which add some pearl-ash, rubbed on the wrong side ; then pin them out. Blues of all shades are dyed with archil, and afterwards dipped in a vat ; twice cleaning with pearl-ash, restores the colour. For olive-greens, a small quantity of verdigris dissolved in water, or a solution of copper, mixed with the water, will revive the colour again.

To clean Buff-coloured Cloth.—Take tobacco-pipe clay, and mix it with water till it is as thick as lime-water used for white-washing rooms; spread this over the cloth, and when it is dry, rub it off with a brush, and the cloth will look extremely well.

To preserve Substances by heating in well-closed Vessels.—This mode of preserving vegetable as well as animal food, requires that the substances to be preserved should be put in strong glass bottles, with necks of a proper size, corked with the strongest care, luted with a mixture of lime and soft cheese spread on rags, and the whole bound down with wire across it; the bottles are then inclosed separately in canvas bags, and put into a copper of water, which is gradually heated till it boils, and thus kept until it is presumed that the substances are, as it were, boiled in their own water. Meat or poultry ought to be three quarters boiled or roasted before it is put into the bottle; the whole is then left to cool, the bottles taken out and carefully examined before they are laid by, lest they should have cracked, or the lute given way. It is preferable to use stone jars, and tin boxes soldered up, instead of glass bottles.

MEDICINE.

The Measles.—The measles are known by the appearance of small eruptions, resembling flea-bites, over the face and body; but particularly about the neck and breast, not tending to suppuration. The signs are, chilliness and shivering, pain in the head, fever, sickness, and vomiting, as happen in most fevers; but the chief characteristic symptoms are, a cough, and heaviness about the eyes, with swelling and inflammation, together with a discharge of a serous humour from the nostrils. The eruptions appear about the fourth or fifth day, and sometimes about the end of the third. On the third or fourth day, from their first appearance, the redness diminishes, the spots or very small pustules dry up, the skin peels off, and is replaced by a new one. The symptoms do not go off on the eruption, as in the small-pox, except the vomiting; the cough and fever increase, with the weakness and defluxion on the eyes. In some instances, the measles make their attack in a mild manner, and go through their natural course without medical aid; but in others, the febrile symptoms run high, particularly after the appearance of the eruption, and are accompanied with a strong pulse, much coughing, great difficulty of breathing, and other symptoms of inflammation of the lungs. In such cases, the abstraction of blood from the chest, by means of leeches, or cupping-glasses, may be repeated from time to time. In those instances where the pulse is weak, and from the nature of the epidemic there are strong reasons to apprehend an accompanying fever of the putrid kind, bleeding ought not to be adopted. During the whole course of the disease, it will be highly proper to keep the body open; and therefore, if costiveness prevails, it should be obviated by giving cooling laxatives, such as the neutral salts, and emollient clysters. Should the difficulty of breathing and oppression at the chest be not relieved by the bleeding, and other antiphlogistic means, a blister may then be applied in the neighbourhood of the part, or between the shoulders. In removing local inflammation, the application of a blister often proves a valuable remedy. Where inflammation attacks the chest, a warm bath, strongly impregnated with salt, has been found a powerful subsidiary remedy in addition to blood-letting. The foot-bath is sometimes of use to relieve the head and chest, and streams of hot water received into the lungs are often of service in relieving the cough and soreness of the throat. When the cough harasses the patient

much by night, so as to deprive him of rest, it will be necessary to give him an opiate about bed-time. The following draught may be used for adults, combined with some diaphoretic: Take of solution of acetate of ammonia, half an ounce; syrup of tolu, two drachms; tincture of opium, forty drops; spirit of nitre æther, forty drops; solution of tartarized antimony, twenty drops; pure water, one ounce. Mix them for a draught. For children, it will be better to substitute the syrup of poppies, instead of any preparation of opium. Opiates are, however, to be administered with great caution in this disease, as well as in all other inflammatory ones, and ought never to be employed where there is much fever present, with great difficulty of breathing. When these symptoms have been removed by timely bleeding, aperient medicines should be given; but when the cough and watchfulness only are urgent, opiates will prove both safe and efficacious. When the eruption of measles disappears before the proper period, and great anxiety, and delirium, or convulsions, takes place, the indication will be to restore the eruption to the skin. To effect this, immediate recourse must be had to the warm bath, blisters to the chest and legs, and the administration of wine, properly diluted with warm water. The following mixture is likewise to be given: Take of camphor mixture, five ounces; compound spirit of sulphuric æther, two drachms; solution of acetate of ammonia, one ounce; solution of tartarized antimony, thirty drops; shake them. Of this mixture take two table-spoonsful every second or third hour.

Throughout the whole course of the measles the patient ought to be confined to the bed, and avoid any exposure to cold air, which might repel the eruption; but in observing this precaution, he is not to run into the opposite extreme, and excite increased heat either by loading himself with bed-clothes, or by not allowing a sufficient ventilation through his chamber. The degree of temperature should be regulated by the patient's feelings. The measles do not either require or bear the free application of cold, which is so potent a remedy for the most distressing symptoms of scarlet-fever; but nevertheless the propriety of coolness in the apartment and bed, as also in the drink of the patient, must be obvious. A diluent and antiphlogistic diet being one of the best means of obviating inflammatory complaints, it is to be recommended in the early stages of the measles; but in managing it properly, we should recollect its tendency to produce debility, and in weak habits be careful not to push it too far. Where the disease shows a malignant and putrid tendency, a diet of this nature would be highly improper. In such cases, a quantity of wine, proportioned to the age of the patient, the urgency of the symptoms, and the effect it produces, ought to be allowed, in addition to the Peruvian bark, mineral acids, and opiates. After the disappearance of the eruption, it will be proper to give one or two cooling doses of some cooling purgative. This practice is worthy of attention, as ophthalmia and other troublesome complaints may probably be prevented by conforming to it. If a difficulty of breathing, pain in the side, and cough, should ensue in consequence of the measles, it will be advisable to take away a proper quantity of blood; besides which, the patient must be treated as for pulmonary consumption, making use of a milk and vegetable diet, breathing as pure an air as possible, and taking daily horse exercise; but he should carefully avoid cold. As weeping from the eyes and slight ophthalmia are apt to ensue after the measles, wash them occasionally with a little rose-water, in which a few grains of white vitriol have been dissolved, and avoid exposure to any glaring light. When the measles prevail epidemically, it may be advisable to confine such children as have never had them to a

vegetable diet, giving a gentle aperient once or twice a week. Children thus prepared may be likely to have a mild disease.

Chilblains.—The following recipe for removing this affliction has been inserted at the request of an eminent surgeon: Take of citrine ointment, one ounce; oil of turpentine, two drachms; olive oil, four drachms: mix. To be well rubbed over the parts affected, night and morning.

Laudanum.—A correspondent communicates to us the following method of counteracting the fatal effects of taking laudanum: Lemon juice, taken *immediately*, acts as an emetic, and prevents the lethargic appearance of death, and consequently preserves life.—For persons poisoned by laudanum, or other narcotics, cow-itch is recommended to be scattered over the body of the patient, particularly on the head, neck, and arms. The good effects are almost immediate.

Cure for Corns.—Apply a rag dipped in spermaceti oil. This simple application has cured a corn of thirty years standing.

HUSBANDRY, RURAL ECONOMY, &c.

Method of making Butter.

THE first thing necessary and preparatory to the making of butter, is to provide suitable vessels for the reception of the milk from the cow. Various kinds of vessels have been used for this purpose, such as wood, stone-ware, slate, earthen-ware glazed with lead and brass; but many of these, particularly those of brass, and also those glazed with lead, and made of lead itself, are positively dangerous; and none of them can be compared to those lately invented, which are made of cast-iron. These are softened by annealing in charcoal, turned smooth inside, and then covered with a coat of tin to prevent the iron from coming in contact with the milk, the rust of which might injure it. To prevent rust also, the outside of the dish is painted over. They are easily kept clean; and, preserving a proper degree of coolness, the milk throws up more cream than in wooden dishes; nor are they expensive. After the milk is brought from the cows, it should be passed through a sieve or strainer (some persons, however, use cloth strainers) of hair or silver wire, fixed in the bottom of a large wooden bowl, into the vessels which are destined for its reception; the most suitable for the purpose of its creaming well, and in the most expeditious manner, are those which are shallow, so that it may not stand deeper than three or four inches at the most; by which means a larger proportion of cream is not only produced; but in consequence of the expeditious cooling of the milk, the tendency to acidity in warm seasons is considerably checked. From trials which have been made, it appears that the separation of the cream from the milk proceeds with the greatest regularity, and in the most favourable manner, when the heat is from 50 to 55 of Fahrenheit's thermometer. This temperature, therefore, ought to be aimed at, although some latitude in this respect may be allowable. From the best observations, however, it appears, that when the heat exceeds 60

degrees, the operation becomes difficult and dangerous ; and when it falls below the fortieth degree, it can scarcely be carried on with any degree of economy or propriety. A thermometer ought therefore to be hung up constantly in the milk-house, in order that the due degree of heat necessary in this operation, may be known. In a moderately warm temperature of the air, if very fine butter be intended, the milk should not be allowed to stand more than six or eight hours ; for ordinary good butter, it may safely be let stand twelve hours or more ; but when the dairy is so large as to afford a sufficient quantity of cream, and when the very best butter is intended, the milk being to be converted into some other use while yet sweet, it may be separated after standing only two, three, or four hours. In the general management of dairies, the milk is never skimmed more than once ; but in Essex, and some other counties, it is common to skim it three or four times, or till no more cream arises. The cream is most commonly taken off with a skimming dish, made either of tin or wood. But lead cisterns (of which we disapprove) are sometimes used for holding the milk ; cast-iron ones tinned are much better ; in this case the milk is first withdrawn from a hole in the bottom, and afterwards the cream. When the cream has been thus separated from the milk, it ought to be immediately put into a vessel by itself, to be kept till a proper quantity be collected for being made into butter. A neat-made wooden barrel, in size proportioned to the extent of the dairy, open at one end, with a lid exactly fitted to it, is the best for this purpose. In the under part, close to the bottom, must be placed a cock, for drawing off, from time to time, any thin serous part of the milk, which may happen to be separated from the cream ; for, should it remain, it acts upon the cream in a powerful manner, and greatly diminishes the good quality of the butter. The inside of the opening of the barrel should be covered with a bit of close fine wire, or silver-gauze netting, to keep back the cream while the serum is allowed to pass. The barrel should stand a little inclined forward in the top, to allow the whole to run off. It is difficult to state any particular period for the cream's being kept before churning, the management being different in different places ; but about Epping in Essex, which has long been in high repute for its butter, the cream is seldom kept above three, or at farthest, four days ; but always till there is a certain degree of acidity in the cream, either natural or artificial, as without that, a good churning of butter cannot be ensured ; some keep a little old cream for this use, others use a little rennet, and some a little lemon-juice. And it was the practice in a large dairy in Suffolk, which made butter of superior quality, when it was to be sent directly to market, to churn the cream the second or third day ; but when it was to be salted, to keep it a day or two longer, or till it had acquired a certain degree of acidity ; and the dairy-woman asserted, that, although butter made from fresh cream was pleasanter to the taste, yet that it would not take in the salt so well, nor keep so long, as that made from cream which had been longer kept. It has been supposed, that butter of the finest quality can be made only from cream which has not been kept more than one day ; but this is a very great mistake. The separation of butter from cream only takes place after the cream has acquired a certain degree of acidity ; so that it is only in very few cases, that even tolerably good butter can be obtained from cream that is not more than one day old. If it be agitated before that acidity has begun to take place, no butter can be obtained, and the agitation must be continued till the sourness is produced, after which the butter begins to form. The judicious farmer, however, should not attempt this practice, but allow his cream to remain in the vessel, till it has acquired that proper degree of acidity

which will render it, with very moderate agitation, and by this process only, very fine butter. Upon the whole, it appears, that cream kept three or four days in summer, will be in excellent condition for making butter; and that from three to seven days will be found, in general, the best time for keeping cream before churning. In Cheshire, it is frequently the practice to churn the whole of the milk, without separating any part of the cream from it; after milking, it is cooled according to the heat of the weather in summer, in separate vessels, and a certain degree of acidity brought on; and warmed in the winter by being set by the fire; by this process a greater quantity of inferior butter is obtained; but we cannot commend this method. In summer, or while the cows are at grass, no art is requisite to give butter a colour; but in the winter and spring months, the dairy people mix a little annatto with the cream before it is put into the churn—a practice wholly unnecessary, and which should not be countenanced by the public. The next operation in the completion of the process of making butter is churning. A variety of churns are in use. Of these, the sort shaped like a barrel is much approved of, being simple, easily wrought, and capable of being made of greater or less dimensions, according to the extent of the dairy. In small dairies, however, a milk-pail, with the agitation of the human hand, is a very common churn; but we do not think this [either a very good or a very cleanly method. Others recommend a churn somewhat in the shape of a cradle on a frame of wood. It is rocked regularly, not faster than the pendulum of a clock, and answers the purpose of making butter uncommonly well. This implement is used in Scotland, in Wales, and in America. The cream being separated as above, is to be put into the churn of the kind which is preferred, and agitated for some time, in order to effect the separation of the butter. From the practice generally adopted in the best managed dairies, of cooling the churn, by filling it for some time with cold water in the summer, and of warming it with hot water, when the weather is very cold in winter, and of putting also cold or hot water to the cream in the churn occasionally, according to the season of the year, it is concluded that cream possessing a proper temperature, is among the most exact dairy farmer's essential in the making of good butter. Some churns may of course be better adapted to the purpose than others. Such as admit a free supply of atmospheric air, and permits that which the agitation has over-heated to escape, contributing, by such means, to preserve the medium temperature, which cream, in the course of making into butter, ought to possess, seem to be the best. In this process much nicety is required; for a few hasty or irregular strokes, may render the whole of the butter of scarcely any value, which, but for this circumstance, would have been of the finest quality. The owner of an extensive dairy should therefore be very attentive to the management of the churn. When the butter is properly churned, it is to be taken out and put into a large wooden bowl, or other convenient vessel, with some cold spring water, perfectly pure; after which the dairy-maid kneads it well with her hands, or, what is better, a wooden spoon with a short handle, afterwards breaking it into as minute divisions as possible, and by rolling and pressing it against the bottom and sides of the vessel, expresses and forces out any milk which it may contain. Upon this being well performed, the goodness of the butter, in a great measure, depends. When it has been thus worked, the milky water is poured off, and an additional quantity of pure clean water put in, and the operation of kneading, breaking, and pressing, is again renewed and continued, till the water at last appears scarcely tinged with the milk, which is the only proper criterion to determine when the butter is sufficiently

worked. In most cases, a small quantity of salt is mixed with the butter which is intended for immediate use ; and when butter is salted, whether it be with a view to keeping, or for immediate sale, the salt should be applied as soon as the milk has been extracted or removed, in the manner just described. Part of the butter is spread on the bottom of a bason, previously washed and prepared for the purpose ; a quantity of salt being strewed over it, an additional layer of butter is then laid on : over this another sprinkling of salt, and so on alternately, till the whole be salted to the proper degree, according to the use for which the butter is intended. When the whole is thus salted, the dairy-maid again kneads, breaks, and works it in such a manner, as to mix the salt intimately with it ; after which, she pours cold water over the whole ; and by again working the butter, washes it free from the brine, and from any milky substance which, by the salting, repeated kneading, pressing, &c. may have been expressed. No dairy-maid whose hand is naturally warm, should handle butter.

The butter, if sold fresh, is now to be weighed and made into proper forms : in most counties the pounds are made into a sort of imperfect square or round ; but in Cambridgeshire they are rolled between two long boards, and by this means extended to a yard in length. In well-arranged dairies, after it is weighed and made up for market, it is usually placed in cold water for a short time ; but it should not remain in it too long—a few hours at most. Butter which is salted to be kept, should be packed in tight vessels, and kept entirely from the air in a cold place ; thick wooden casks, if air-tight, are the best. The quantity of butter produced from a given quantity of milk, depends on a variety of particulars ; but, on a medium, four gallons of milk will produce sixteen ounces of butter. In Suffolk it has been found that four gallons and a half of milk, afford a quart of cream, which, when made into butter, weighs one pound and three-quarters. Mr. Abdy, found the average quantity of butter made from a cow per week, to be four pounds, and the whole in nine months, one hundred and fifty-six pounds. Butter very frequently acquires a taste by the cows being fed on certain food. Some meadows contain plants which invariably give a peculiar taste to butter ; this cannot be avoided but by removing the cows. It is said, however, that the taste of turnips may be removed by boiling two ounces of salt-petre in a quart of water, and mixing a large tea-cup-full of this solution with ten or twelve quarts of new milk, immediately after it comes from the cow. The turnip taste is, however, said to arise from the green food on the tops of the plant ; and that if cows are prevented from eating those, the taste of turnip is not communicated to the milk.

To cultivate Common Garden Rhubarb.

It is not enough to give it depth of good soil, but it must be watered in draught, and in winter must be well covered in straw or dung. If this be attended to, your rhubarb will be solid when taken out of the ground, and your kitchen, if a warm one, when cut into large pieces, will soon fit it for use.

Pectoral Balls for Broken Wind in Horses.

Make of Barbadoes tar, Venice turpentine, and Castile soap, each two ounces ; squills, in powder, one ounce ; calomel, three drachms. Beat them well together ; then add, nitre, two ounces ; aniseeds and caraway-seeds, fresh powdered, of each one ounce. Beat them into a mass with honey and liquorice powder, and divide into ten balls.

VARIETIES.

The Naturalist's Calendar for January, 1826.

THE name given to this month by the Romans was taken from Janus, one of their divinities, to whom they gave two faces; because, on the one side, the first day of this month looked towards the new year, and on the other towards the old one.

Delightful as is the aspect of nature, under the warmth and splendor and genial influence of a summer sun, most persons look forward with pleasure to those seasons when the falling leaf or drifting snow draws closer the family circle, and ushers in that social and intellectual intercourse which constitutes the dearest charm, and, next to religion, the highest privilege of human existence. When all without is wrapped in darkness, and the freezing blast howls, eager for entrance, round your dwelling, with what enjoyment do its inmates crowd to the cheerful hearth, and, as the flame grows brighter on their cheeks, listen, with a sensation of self-gratulating security, to the storm that shakes their solid roof! It is here that the power of contrast is experienced in all its force; not only in reference to the exposure, fatigues, and hazards which may have been actually incurred ere the day-light closed; but imagination is at work to paint the loss of those less fortunate than ourselves, and who, still exposed to all the horrors of the storm, feel the bitterness of their destiny augmented by intrusive recollections of domestic ease and fire-side enjoyments. The pleasures and gratifications which flow from the fire-side may be considered as almost peculiar to these islands. In warmer climates the aid of fire is demanded for little else than culinary purposes: whilst in the northern regions of continental Europe, the gloomy and unsocial stove forms, in general, the only medium through which the rigours of their intense winters are mitigated. To the enlivening blaze and the clean-swept hearth, and to all the numerous comforts which in this country so usually wait upon their junction, they are perfect strangers.

In January, the numerous tribes of birds quit their retreat in search of food. The red-breast begins to sing, larks congregate and fly to the warm stubble for shelter, and the nut-hatch is heard. The shell-less snail or slug makes its appearance, and commences its depredations on garden plants and green wheat. The missel-thrush begins its song: this bird sings between the flying showers, and continues its note till the beginning of August. The hedge-sparrow and the thrush now begin to sing. The wren also "pipes her perennial lay," even among the flakes of snow. The titmouse pulls straw out of the thatch in search of insects; linnets congregate; and rooks resort to their nest trees; pullets begin to lay; young lambs are dropped now. The house-sparrow chirps, the bat appears, spiders shoot out their webs, and the blackbird whistles; the fieldfares, red wings, sky-larks, and tit-larks resort to watery meadows for food, and are in part supported by the gnats which are on the snow near the water. The tops of tender turnips and ivy-berries afford food for the graminivorous birds, as the ring-dove, &c. Earth-worms lie out on the ground, and the shell-snail appears. The utility of worms in

manuring the soil is so obvious, that perhaps we might venture to say that land frequented by them in any number could hardly be barren ; they not only draw into their holes from the surface decayed vegetable matter, which thus rots and nourishes the roots of plants, but the substance which they eat is returned from their bodies (forming what is called "worm-casts") in a state peculiarly fitted for vegetable aliment ; being thus pulverised by frost, and washed in by rains, it is readily received into circulation ; and as worms cast almost every night in the year, except during hard frosts, they produce a never-failing supply of this manure. Worms are furnished with small inverted spines upon the under surface of their bodies, enabling them to draw various light substances into their holes. It is admirable to observe the economy of Nature in keeping creation in due limits, and the provision she makes for the removal of encumbrances ; trees which from their magnitude appear indestructible by less than human violence, we yet find are, by the agency of a seemingly feeble race, speedily consumed : the several species of *lucanus*, *cerambyx*, *vespa*, *plinus*, &c. clear away these forest wrecks, reducing them to dust, which serve as oil for the production and support of other vegetation. If we lift up the bark of an old tree, what a colony of labourers we disturb ! In this month the flowers of the rosemary begin to open ; the winter aconite and the bear's-foot are in flower about the middle of the month ; the mezerion "breathes mild its early sweets ;" and the red dead-nettle flowers under the shelter of southern hedges. The snow-drop seems on the point of blowing. The common creeping crowfoot is now in flower, and the crocus, if the weather be mild, appears above ground. Ivy casts its leaves ; the catkin, or male blossom of the hazel, unfolds ; the flowers of the holly begin to open, and the leaves of the honey-suckle are quite out. Towards the end of January the daisy is in full bloom. The China rose, till lately unknown to us, and at first considered only as a greenhouse plant, is now seen blown in the open air, even in the month of December, often with its red buds mossed with frost. The wallflower, periwinkle, and heart's-ease are still in blow. Many names have been given to that universal favourite the heart's-ease, among which is, "Love in Idleness." Hunting and shooting are among the favourite sports of this season. Skating also is much practised by young persons. In this month the farmer carries out manure to his fields, and repairs quickset hedges, taking advantage of the dry and hard ground during frost. The barn resounds with the flail, barley being now threshed for malting ; he lops forest trees, and cuts timber for winter use. About the end of the month, in dry weather, peas and beans are sown, and vetches for seed or fodder. Hogs are killed for bacon, and beef and hams are smoked.

A cursory Survey of Natural History.

(Continued from p. 402.)

PHENOMENA OF THE ATMOSPHERE.

The Wind.—Sometimes there is a profound calm : every wind is hushed, not a zephyr breathes over the face of creation, and not a breeze disturbs the glassy expanse of the lake ; but the appearance is deceitful and short lived : all on a sudden the wind is heard rustling among the branches ; it

gathers strength as it proceeds, and grows up into the majesty of a storm. Now the raging tempest spends its fury; houses are swept from their foundations; navies are rent from their anchors; trees are torn up by the roots. This we call wind; and whether its effects appear in the fury of the gale, the violence of the hurricane, the impetuosity of the whirlwind, the dryness of the harmattan, the deleteriousness of the sirocco, or the mortifying influence of the samiel, it becomes us not to repine at the dispensations of the Almighty, or account those the most deplorable evils which are wisely sent us for the best of purposes.

We have already noticed the bad effects that would accrue, were it not for the agitation of the ocean; but more dreadful would be the consequences

Did neither air nor ocean feel the wind.

It is, however, happily so ordered, that where putrefaction in a state of quiescence would soon prevail, wholesome breezes and salutary gale alternately spring up to sweep destruction from the aerial fluid, and where heat is felt to an alarming degree, the atmosphere extends its airy wings to fan a fainting world. "This principle," as Dr. Gregory observes, "we find realized on a great scale in what are called the trade winds, which blow constantly from east to west near the equator. The sun rises in the east, and sets in the west; consequently, the air will be heated gradually from east to west, and the wind will blow in that direction. The same cause," this author remarks, "will explain the land and sea breezes in the tropical climates;" and the monsoons, though the theory of them be more complicated, originate in the same cause. And as it is not only necessary that there be a continual agitation kept up in the ocean by means of the tides and currents, but in order to prevent its waters from being contaminated by those numerous loads of filth which are from all quarters poured into it, it is also requisite that it be furnished with something of a correcting nature, which it has in its saltness: so in the atmosphere; besides the perpetual motion kept up in it by means of the winds, and the beneficial consequences proceeding from vegetation and the agitation of the waters, there must be also some correcting quality especially prevalent in the upper regions, where a number of the most noxious particles, and a considerable quantity of vitiated effluvia must ascend, perhaps beyond the reach of the other putrifying agents. This, it is probable, is the chief cause of the electric fluid which, although it is found to pervade the whole mass of creation, is supposed to be much more copious in the upper than in the lower parts of the atmosphere. In the lower regions of the firmament, indeed, the tremendous noise of the thunder is heard, and the vivid lightnings are seen to flash; but these only happen on extraordinary occasions, or where their presence is absolutely necessary to restore the equilibrium of the lower tracts, in the same manner as the tempest is sometimes sent to agitate in an uncommon degree the surface of the ocean; but far more frequent, we may suppose, is the busy working of the lightning in the higher regions of the air, although it may be concealed by the density of its lower extremities at times from our view. The glancing of the wild fire, as the vulgar style it, and the playful skipping of the aurora borealis, give us sufficient intimation, that in the silent hours of rest and repose, the great conservator of nature faints not, neither is weary, but is busily employed in the unceasing operations of his providence, when our senses are locked in midnight slumbers, and refreshing sleep stretches her balmy wings over a fatigued world.

Besides these, which may be called the principal, there are also a

number of other fiery meteors. Fire-balls, in all the glare of terrific magnificence, are sometimes seen to rush across the hemisphere. Falling stars are observed to shoot with astonishing rapidity; the ignis-fatuus, will-with-the-wisp, or Jack-with-a-lantern, as it is called, glides along by the sides of hedges or ditches in moist situations, and sometimes takes up his abode among the graves of the dead, or is seen in the neighbourhood of dung-hills; but these, as well as the fiery dragon, the skipping goat, the dart, and the lamp, with every other appearance that the unsubstantial and airy form may assume, may all be accounted for on the principles of electricity.

Watery Meteors.—In the regions of the air a variety of watery meteors are formed. Here are fogs, the creation of those collections of vapours which chiefly rise from fenny moist places. These become more visible as the light of day decreases, and, uniting with those that rise from the waters, so as to fill the air with their humid particles, are called mists. Sometimes, especially in the summer months, our morning walks sparkle with pellucid drops, and transparent globules hang pendant from every leaf in the form of pearly dew. In the atmosphere the balancings of the clouds are preserved till these swimming lakes are commissioned to discharge their contents, not in deluging torrents confined to particular spots, but in refreshing showers widely spread abroad in the form of drops of rain. Here, too, that wonderful phenomenon snow takes its rise, which is said to be composed of such vapours as are frozen while the particles are small; and hail, which is rain frozen, as hoar-frost is said to be of the dew. Water-spouts may be reckoned among the number of watery meteors, but having already been noticed in our twelfth Number, we shall pass them over, and proceed to the consideration of a few of the most remarkable

Celestial Appearances.—The wonderful and beautiful colours which we observe in the clouds is owing to their particular situation to the sun, and the different modifications under which they reflect his light. The various appearances and fantastic figures they assume, probably proceed from their loose and voluble texture, revolving into any form by the force or activity of the winds, or by the electricity contained in their substance. But of all the celestial appearances we can behold, what can be compared to the beauty of the rainbow! What a majestic and stupendous arch does this wonderful phenomenon present to our view, and how beautifully is it tinged in regular order, by all the primogential colours in nature. Yet this gorgeous arch is instantaneously erected, and at no expense; the commission is sent forth, and it springs into existence, merely by the operation of the sun-beams on the watery particles that float in the atmosphere. Sometimes too we have lunar rainbows, but these shine with inferior lustre, and what more can we expect from the reflected light of a body, such as the moon, that shines itself by reflection. Halos are supposed to be occasioned by the refraction of the light of the sun or moon on the frozen particles that surround them in frosty weather; and what are called parhelia or mock suns, and paraselenes or mock-moons, are only representations by reflection of the face of the true sun or moon from some of the clouds, which are placed at a convenient distance to produce that effect.


‡ *The Uses of Atmospheric Phenomena, Meteors, &c.*—Without entering upon the vast utility of the winds in the world of art, with the many purposes to which they are made subservient and applied in navigation,

agriculture, manufactures, trade, and commerce ; or recapitulating what we have already said respecting their vast import in preserving the equilibrium and salubrity of the atmosphere, we would briefly observe, that the wind may be said to act the important part of Nature's great husbandman, by scattering abroad the reproductive principles of a multitude of plants ; and instead of that imaginary water-bearer which the ancients traced out among the stars, the eye of modern philosophy has discovered, in the operations of the wind, a real aquarius in the heavens, bearing about his precious treasures, and dispensing them where most wanted. Electricity is indeed a most powerful agent in nature, and we are probably but acquainted as yet with a small proportion of its wonderful effects ; but from what we do know, we have reason to conclude, that the benefits to be derived from this all-pervading principle, are numerous as the appearances it puts on—are infinite as its extent. Since the phenomena produced by this fluid have been observed with attention, the true cause of thunder and lightning seems to be ascertained, a means has been invented by which houses, ships, and other buildings may be secured from its ravages, and places of the greatest safety in thunder-storms pointed out ; but what are the evils experienced from thunder-storms when put in competition with the advantages to be derived from them. What would the atmosphere, it may be observed, become, but for the winds ? but notwithstanding the blessings derived from their wholesome ventilations, what would become of the atmosphere itself, were it not for the loud-roaring thunder, the forked lightning, and all the other varieties of electrical phenomena which purge the air of those noxious substances that are continually mixing with it, and purify by fire the upper regions, where so many light inflammatory substances are arrested in their course ? Were it not for the beneficial operations of the electric spark, which is always ready at the command of its Maker to kindle these combustible materials before they become sufficiently accumulated to involve the whole in one universal conflagration, the world, it is probable, would long ere now have been destroyed by fire. There is no occasion (according to the opinion of some theorists) for calling in the aid of a comet to complete this work of destruction. The Almighty has only to suspend the operations of his fiery meteors, and the elements will soon become sufficiently inflammatory to catch fire by a single spark ; so that, in fact, those terrific monitors of the gazing crowd, instead of being certain indications that an incensed Deity is about to inflict the effects of his hot displeasure on a guilty world, according to the language of philosophy and the whispers of religion, are rather convincing tokens that his mercy is not yet gone ; that the Supreme Being has not forgotten to be gracious. The use of fogs and mists on the tender herbs in the absence of rain, is well known to the grazier and agriculturist ; and so sensible was the good man of the land of Uz of the importance of what some may reckon among the inferior kinds of watery meteors (although it is the surest and most universal which the wise Ruler of the world makes use of to render the earth fruitful), that, when he asks the question, "Has the rain a father?" he does not forget to add, "Who has begotten the drops of the dew?" From the clouds proceed not only those fertilizing showers that drop down fatness, and the windy currents that to a surprising degree agitate the air in warm climates, but by intervening betwixt the earth and the scorching rays of the sun, they serve as screens to protect from injury the grass and tender herbs, and also act the part of conducting mediums by which the electric fluid is conveyed not only from the atmosphere to the earth, and from the earth to the atmosphere, but from one end of the

heavens to the other. Of all the blessings poured out of the treasures of Providence there is none perhaps of which man is more sensible than that of rain. What an alteration on the face of the earth does a seasonable shower produce! No wonder that the Psalmist, when contemplating such a scene, breaks out in such language as this—"Thou visitest the earth, and waterest it; thou makest it soft with showers; thou blessest the springs thereof; the little hills rejoice on every side; the pastures are clothed with flocks; the valleys also are covered over with corn; they shout for joy, they also sing." Nay, the very manner in which this blessing is made to descend, claims at once our admiration and gratitude! Even frost and snow have their uses. Hail is known to cool the air in summer; and experience has demonstrated, that "Nature could not give a better covering than snow to secure the corn, the plants, and trees from the effects of cold in winter; and if a frost succeeds after a ploughed field has been well watered by the autumnal rains, the particles of the earth dilute and separate, and the spring then completes the making the earth light, moveable, and fit to receive the kindly influence of the sun and fine weather. Water-spouts at sea seem to proceed from the same cause as whirlwinds upon land, and if these serve the purpose of carrying up the superabundance of the electric fluid from the earth to the atmosphere, as is with good reason supposed, their utility in the economy of nature must be apparent.

Men and Manners.

As the attainment of happiness is the grand spring of human action, it is surprising that inattention is so apparent, in the generality of mankind, to that most important concern in their lives, the choice of a wife—a choice on which not only their terrestrial welfare, but even their everlasting felicity may depend. Indeed, if we may judge from the slight regard that is paid to an object of so much moment, we might be led to suppose it commonly understood to be a trivial point, in which little or no reflection was requisite; or that fortune and beauty were in themselves whatever was essential to the happiness of the conjugal state. But let those who in the ardor of unreflecting youth, form such gay visions of splendid enjoyments and everlasting passion, consider that they are requisites of a nobler kind, without which, when it may be too late, they may find themselves involved in irretrievable ruin. What melancholy histories have been recorded where manly virtue has been united to a fortune and to misery; blooming loveliness sacrificed at the shrine of avarice; or unthinking youth, smitten by exterior charms alone, instead of the attracting graces of modesty, sentiment, and discretion, has become a voluntary victim to insipid, if not to meretricious, beauty. It must not, however, be understood, that beauty and fortune are of no estimation: the former, when united to piety, virtue, and good sense, can be slighted by those only who are devoid of any ideas of whatever is lovely and excellent in nature; and fortune, or at least a competence, is absolutely necessary, since without it the highest degree of virtue, and the most enchanting graces, will be insufficient to insure happiness in the conjugal union. Certainly no prudent person ought to engage in the marriage state without a sufficiency on one side or the other. That lover cannot regard his mistress with virtuous passion who would involve her in all the possible consequences of reciprocal poverty. True love never forgets the happiness of its object; for when this ceases to be regarded, it is not the generous

tenderness of love, but the unthinking wildness of passion. These observations, however, cannot set aside the just complaints that may be made against the frequency of matches, in which beauty and fortune only are regarded. "Beauty," says lord Kaims, "is a dangerous property, tending to corrupt the mind of a wife, though it soon loses its influence over the husband. A figure agreeable and engaging, which inspires affection without the ebriety of love, is a much safer beauty. At the end of thirty years, a virtuous woman who makes an agreeable companion, charms her husband perhaps more than at first. The comparison of love to fire holds good in one respect, that the fiercer it burns, the sooner it is extinguished." It is unquestionably true, that happiness in the married state depends not on riches, nor on beauty, but on good sense and sweetness of temper. A young man who has a sufficient fortune himself, should not always look for an equivalent of that kind in the object of his love. "Who can find a virtuous woman?" says Solomon; "for her price is far above rubies." The important objects of his inquiry are not whether she has riches, but whether she possesses those qualifications which naturally form the amiable wife and the exemplary mother. In like manner, would a parent conduct his daughter to a wise and judicious choice of a husband, he will not so much recommend the necessity of a fortune, as of virtuous conduct, good temper, discretion, regularity, and industry. With these, a husband, if he be of a reputable profession, may improve the fortune of his wife, and render it of much greater advantage to each, than the most ample equivalent in money, with the reverse of these qualities. On the contrary, while interest pervades every bosom, and is the sole motive to every union, what can more naturally be expected than unhappy matches! Without a certain congeniality of sentiment, independent of the adventitious circumstances of beauty, rank, or fortune, the connubial state is the very opposite of a heaven. Home becomes disagreeable where there is a diversity of taste, temper, and wishes; or where those mental resources are wanting which invite to conversation, and render it delightful and endearing. Neglect succeeds then on the part of the husband, and dissipation marks the conduct of the wife; happy, if disgust succeed not to insipidity, and criminality to both. But the scenes of wretchedness inseparable from such a state, must be obvious to every mind. We turn with pleasure to the exquisite happiness which is the result of a virtuous choice. Home is then delightful, and every moment is replete with satisfaction. But without dwelling longer on this charming theme permit me to ask, who would give up the enjoyment of such felicity, for all the gaudy appendages of rank and wealth? What weakness of mind does it betray, to forfeit "the matchless joys of virtuous love, for the ideal pleasures of affluence, and to be voluntarily wretched, provided we be richly so." 

Suggestion of a Plan for the Improvement of Time.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—You inserted in the second Volume of *The Economist* my proposals for a friendly, social, and select plan for the improvement of time and the mind; and having received some few encouraging letters and sentiments in answer thereto, I subjoin such an improvement to what I there stated as I apprehend will meet with general approbation, and become the most practicable and useful both for private and public companies.

The general expediency of such a society is not to be questioned, as it will afford a means of rational and varied amusement to young persons who are at present destitute of any such resource, particularly of a literary or scientific nature, and on terms that are extremely moderate. The limited incomes of some will not allow of extravagance, or regret follows; and of this description are too many reading and music assemblies, &c. Thus the mass of youth in the metropolis are debarred, owing to their confined incomes, from these sources of information, and driven to an expense they cannot afford.

The variety of my plan suggests the following preferable arrangement, viz: *Monday*: Reading and recitation from the best prose and poetical writers, to be taken alternately, beginning with the following works—Prose: The Spectator, Tatler, The Scrap-Book, and Monthly, New Monthly, European, and Gentleman's Magazines, which will combine amusement and instruction. Poetry: Thomson, Gray, Akenside, Cowper, Darwin, Somerville, Falconer, Mrs. Opie's Poems, and Pope: these will give a taste for almost every variety of poetic composition, and may be diversified with criticisms on particular passages, and on the general style and subjects of the respective authors, which will elicit talent and promote taste.—*Tuesday*: Scientific conversation-cards, and conversation on the subjects they contain, which will form an excellent plan for the preparation of scientific lectures.—*Wednesday*: Elementary lectures on science, or, in defect of these, the readings of elementary scientific works, as Blair's Preceptor, Parkes' Chemical Catechism, Emerson's Mechanics, Encyclopædias, &c.: these would be highly useful; and if the lectures or reading occupied one hour only, the other might be devoted to conversation on what had been heard, and many profitable elucidations might thus be made that are precluded by the general method of lecturing, where, from the formality of the meeting, and the time consumed, all inquiries on the part of the audience or hearers are rendered impossible.—*Thursday*: This evening might certainly be devoted to music, should there be found a sufficient number of persons capable of performing; if not, it might be appropriated to the discussion of some interesting questions, a list of which might easily be furnished.—*Friday*: Dancing, or readings in natural history, botany, and voyages and travels.—*Saturday*: Songs and sociability, or conversation on the subjects that have occupied the week; this would be highly useful to refresh the memory on whatever information had been acquired, and to fix the whole in the mind: this can only be done by keeping brief minutes of the proceedings of each evening.

A small but select library of books on the branches I have mentioned, by a loan or gift, or as the society's funds increased, would be necessary; to which may be added, Johnson's Dictionary, Guthrie's Geographical Grammar and continental maps.

The subscription should not exceed sixteen shillings per annum, to be made in quarterly payments, each member, male or female, to pay one quarter in advance.

As it might not be convenient to many to attend every night, persons so situated, and strangers, might enrol their names as members, and pay 4d. or 6d. each night of their attendance, and be allowed transferrable tickets.—To the above proposals I shall be happy to receive (post paid) any communication, and beg to subscribe myself,

Ladies and Gentlemen,

Yours truly and respectfully,

Post-Office Coffee-House, St. Martin's-le-Grand, THOMAS HENSHAW.
Dec. 16, 1825.

Twelfth Day.

In Cumberland, and other parts of the north of England, on twelfth-night, which finishes their Christmas holidays, the rustics meet in a large room, begin dancing at seven o'clock, and finish at twelve, when they sit down to *lobscous* and *ponsondie*; the former is made of beef, potatoes, and onions fried together; and in *ponsondie* we recognise the wassail or waes-hail drink made of ale, boiled with sugar and nutmeg, into which are put roasted apples—the anciently admired *lamb's-wool*. The feast is paid for by subscription, and the method of raising it is as follows: two women are chosen, who with two wooden bowls placed one within the other, so as to leave an opening and a space between them, go round to the female part of the society in succession, and what one puts into the uppermost bowl the attendant collectress slips into the bowl beneath it. All are expected to contribute something, but not more than a shilling, and they are best esteemed who give most. The men choose two in like manner from themselves, and follow the same custom, except that as the gentlemen are not supposed to be altogether so fair in their dealings as the ladies, one of the collectors is furnished with pen, ink, and paper, to set down the subscriptions as soon as received. Twelfth-night as it is in the metropolis is pleasingly portrayed in the Second Volume of *The Economist*, p. 19. The Carnival commences on twelfth-day, and holds till Lent. During the Carnival in Peru, as in Old Spain, bull-baiting forms the principal diversion of the people. The bulls are dressed in the most gaudy manner, and one is always covered with dollars, which are strung on cords, and hung around the body of the animal. To this diversion succeed sumptuous entertainments and splendid balls.

Gin.

Jonas Hanway exclaimed against gin, as a liquid fire; and says, "I would propose that it should be sold only in quart bottles, sealed up with the king's seal, with a very high duty, and never sold without being mixed with a strong emetic."

Episcopal Benevolence.

Richard de Berry, bishop of Durham, in the reign of Edward III, had every week eight quarters of wheat made into bread for the poor, besides his alms-dishes, fragments from his house, and large sums of money which he bestowed in his journeys:

West, bishop of Ely, in 1552, fed two hundred poor people daily at his gates! and the lord Cromwell usually the same number.

Robert, of Winchelsea, gave, every Friday and Saturday, a loaf of bread, of a farthing price, to every beggar that came to his door. Stowe says, the loaf was sufficient for the day. In time of dearth, there were usually 5,000 applicants, and, in a plentiful time, not less than 4,000 loaves were distributed in a day.

New View of Matrimony.

A lady meeting a girl who had lately left her service, inquired, "Well, Mary! where do you live now?" "Please, Ma'am, I don't live now," replied the girl, "I am married."

Olden Times.

In the time of Henry I. the value of a measure of wheat to make bread for the service of 100 men, was one shilling; for the carcase of a fat ox, one shilling; for a fat sheep, fourpence; and for the provender of twenty horses, fourpence.

Punning made Easy.

A cause was lately tried which originated in a dispute about a pair of small-clothes. The judge, who was a noted punster, observed, it was the first time he had ever known a *suit* to be made out of a pair of breeches.

"Really, my dear," said Mrs. B. to her spouse, "your boots are quite worn out."—"Yes, my love," replied the tender husband, "I must have them re-*paired*."

A gentleman, dining in company, a few days since, requested his friend to help him to a potatoe, which he immediately did, saying, "I flatter myself you will find *that* a very good and *mealy* one." "I thank you," quoth the other, "it could not be *melior*!"

ANSWERS TO ENIGMAS, &c. IN OUR LAST.

Enigmas: 1. Time.—2. Urn.——*Anagram*: Levi.

Enigma.

Whilst trav'ling thro' this transitory scene,
Each has a friend his steps to guide:
Would thoughtless men to wayward error lean?
Such friends their conduct ever chide.

Some men embrace the friendly lesson given,
By it anew direct their ways,
Embrace it as the messenger of Heav'n,
And give to Heav'n their grateful praise.

But some there are, too proud and too self-taught,
To follow admonition's call;
To follow counsels, tho' with wisdom fraught—
The love of sin their hearts enthrall.

Tho' spurn'd, neglected from their thoughts, yet still
This ready monitor is true;
He marks their sin, and curbs their guilty will,
And ope's their very thoughts to view.

The less inclined are they to change their course,
The more such counsels they reject,
Tho' their delusive pleasures gall them worse,
When they in private do reflect.

This friend is ever with us to advise,
Gives unask'd judgment on our deeds;
We will obey the dictate if we're wise—
His counsel to amendment leads.

R. M.

P O E T R Y.

New Year's Eve.

AGAIN the smoothly circling year,
Beneath fair skies serene and clear,
Completes his gentle round ;
Sweet bells in tuneful sounds express,
Gay thanks for rural happiness,
And months with plenty crown'd.

While yet remains the courteous guest,
Oh ! be my grateful thoughts express'd,
Unmix'd with grief or fear ;
Farewell, ye seasons, roll away,
I wish not to prolong your stay,
Though age brings up the rear.

Cheerful, I trust, for future good,
The hand which all the past bestow'd,
Nor heed life's shifting scene ;
Farewell kind year, which still has blest
My days with peace, my nights with rest,
And leav'st my mind serene.

But hark ! for now impends the stroke,
The far-resounding midnight clock,
Has summon'd thee away ;
Go, mingle with the countless past,
Till Time himself has lived his last—
In soft oblivion stay.

But then with smiling grace appear,
Thou blameless grief, unsullied year,
Oh ! smile once more on me ;
And witness that my golden hours
Have all been prized as summer flowers,
By some industrious bee.

The new year come—Oh, grant I may,
Whilst yet remains each fleeting day,
Some human frailty mend ;
With conscience clear, then cheerful wait
The time allotted to my fate,
Still mindful of my end.

T. H.

R. R. R.

At the schoolmaster's feast, Dr. Prosody rose ;
And after a long speech reciting,
Says he, " For a toast the three R's I propose ;
Hem ! *R*ithmetick, *R*eciting, and *R*iting !"

Z.

A Fire repeated.

The commander exclaim'd, " What a fine thing is *peat*,
For making a fire and giving out heat !"
" That 's true," replied Fur-clad, who by it was seated ;
" I strongly advise you to have it re-*peat*ed."

Z.

WEEKLY ALMANACK.

DECEMBER. *Saturday*, 31.—Silvester: this saint was Bishop of Rome, and succeeded Miltiades in the papacy in 314. Silvester is accounted the author of several rites and ceremonies of the Romish church: he died in 344.—High water, morn. 53 min. p. 5; aft. 15 min. p. 6.—Sun rises 5 min. p. 8, sets 55 min. p. 3.

JANUARY, 1826. *Sunday*, 1.—First Sunday after Christmas.—Circumcision: this festival was instituted in commemoration of Christ being circumcised eight days after his nativity, when he received the name of Jesus.—Moon in last quarter 2½ min. p. 12 aftern.—High water, morn. 45 min. p. 7; aft. 13 min. p. 7.—Sun rises 5 min. p. 8, sets 55 min. p. 3.

Monday, 2.—High water, morn. 44 min. p. 7; aft. 15 min. p. 8.—Sun rises 5 min. p. 8, sets 55 min. p. 3.

Tuesday, 3.—High water, morn. 49 min. p. 8; aft. 26 min. p. 9.—Sun rises 5 min. p. 8, sets 55 min. p. 3.

Wednesday, 4.—High water, morn. 4 min. p. 10; aft. 41 min. p. 10.—Sun rises 4 min. p. 8, sets 56 min. p. 3.

Thursday, 5.—High water, morn. 19 min. p. 11; aft. 54 min. p. 11.—Sun rises 3 min. p. 8, sets 57 min. p. 3.

Friday, 6.—Epiphany: this feast is intended to commemorate the adoration of Jesus by the wise men of the East: Epiphany was also solemnized by the Heathens, who used this word in signification of the appearance of their gods upon earth, and it was afterwards assumed by the Christians.—Twelfth-day [See p. 429.]—High water, aft. 31 min. p. 12.—Sun rises 1 min. p. 8, sets 59 min. p. 3.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	56	10 70
New Red Wheat	50	53
New White ditto	50	68
Rye	35	38
Barley	38	40
Pale Malt	63	68
Feed Oats	25	27
New Pigeon Beans	46	48
Boiling Pease	54	56
Grey Pease	44	46
Rapeseed (new) per last 26½ to 27½.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Oflal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	4	0 to 5	4	3 to 5
Mutton	3	10	3	6 to 4
Veal	4	4	5	0 to 6
Pork	3	8	4	6 to 5
Lamb	0	0	0	0 to 0
Cattle at Market.				
Beasts	8,453		390	
Sheep	18,800		2,060	
Pigs	140		180	
Calves	230		150	

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 4d.	Veal 4s. 0d. to 5s. 8d.
Mutton 3 4 .. 4 6	Pork 4 0 .. 6 0
Lamb.. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset..... 58s. to 60s.	York .. 52s. to 56s.
Cambridge.. 58 .. 60	

Irish.

New Carlow 90s. to 94s.	Belfast 90s. to 92s.
Waterford .. 86 .. 90	Cork .. 86 .. 90
Newry..... 0 .. 0	Dublin 83 .. 90

CHEESE, per Cwt.

Double Gloucester 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	50 to 52
New Waterford sides	50 .. 66

HAMS, per Cwt.

Irish	64 to 70
Westphalia	56 .. 60
York small	100 .. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½ to 2	4½	
Congou	2	6½ .. 3	6½	
Souchong, good and fine	3	9 .. 4	10	
Gunpowder	5	8 .. 7	4	
Twankay and Bloom	3	5½ .. 3	8	
Hyson, common	4	0 .. 4	5	
—, good and fine	4	6 .. 5	10	
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6 to 6	0	
Ware	4	0 .. 6	0	
Middlings	3	0 .. 3	6	

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
6d. per doz. allowed for ready money.

SOAP.—Yellow, 7½s.—Mottled, 8½s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Burdon	35	9
Beaumont	35	0
Carrshill	31	0
High Heworth	34	6
Heaton	37	3
Hebburn Main	38	0
Killingworth	37	6
Ord's Redhugh	33	0
Pontop Windsor	33	6
Shipcote	34	3
Townley	36	0

Sunderland.

Lambton Primrose	35	6
Walls End, Lyons	39	6
—, Lambton	42	6



PULPIT

Of the Church of Saint Gudule, in Brussels, carved in Oak.

THE
Housekeeper's Magazine,

AND

FAMILY ECONOMIST.

OAK CARVING.

(PLATE.)

THE prefixed Engraving represents a famous oak pulpit, executed by Henry Verbruggen, of Antwerp, in 1669, for the church of the Jesuits of Louvaine ; but after the suppression of that order, transferred, in 1776, by command of the Empress Maria Theresa, to the church of St. Gudule, in Brussels. It is one of the finest specimens of oak carving extant. The name of the artist is thus inscribed on it, in gold letters :—

Han Verbruggen, Ant. inv. delin. et fecit.

At the bottom of this exquisite performance are represented Adam and Eve being driven out of paradise, by an angel, with a flaming sword in his hand, and death pursuing them. The figures are as large as life, and, from the positions in which they are placed, appear to sustain the terrestrial globe, which is above them. The cavity of this globe forms the pulpit, in which the priest exercises his functions. The globe rests on a very lofty tree, on the top of which is a canopy, supported by an angel, and Truth represented as a female. Above is a beautiful statue of the Holy Virgin, and the infant Jesus holding a cross, with which he is crushing the head of the seducing serpent. The Virgin is adorned with a glory, formed by stars, and is surrounded by a number of angels. At the lower part of this pulpit are two small staircases, and on the branches of the tree (intended to represent the tree of Knowledge) are different animals: those on Eve's side are the peacock, the parrot, and the ape; and on Adam's side, the eagle and the ostrich. The masterly style in which the pulpit is executed, and the high preservation in which it remains to the present day, contribute to render it the admiration of every stranger. Indeed, it so far surpasses every other production of the kind, that were there no other curiosity in Brussels, this performance alone would be an ample compensation for the journey. Our engraving will convey a faint idea of its extraordinary beauty, and refresh the memory of those who have been gratified by the inspection of this wonderful effort of human ingenuity.

DOMESTIC ECONOMY.

Remarks on the Cow-Pox.

The cow-pox, when properly introduced into the human system by inoculation, appears to possess almost as great a superiority, in mildness and security, over the small-pox inoculation, as this has over the natural small-pox ; so that the same precautions which are highly requisite in communicating the latter, where the time can be chosen, become less so where the disorder is to be introduced by inoculation, and still less where the vaccine is substituted for the variolous disease. The inoculation of cow-pox may in general be practised with great safety at any age, even from the earliest infancy ; notwithstanding which, it is certainly not advisable, during the period of teething, nor in any other particularly unfavourable state of the body ; but it is universally admitted, that it is preferable at any time to the running of any considerable risk of the small-pox contagion.

The inoculation of the cow-pox is one of the most simple of operations, and may be performed by every intelligent person in the empire, with only a very moderate share of study, practice, and attention. It may be done either by a lancet or by a common glover's needle : the last is certainly preferable for those who cannot handle the lancet with dexterity. The method of making the incision for the insertion of the vaccine matter is not however a point of indifference. Whether a lancet or needle be used, it should be held nearly at a right angle with the skin, in order that the infectious fluid may gravitate to the point of the instrument, which in this direction should be made to scratch the cuticle repeatedly until it reach the true skin, and become tinged with blood. If a needle be used, a good, if not a better, way is to lift up the scarf skin, with the point first, so as to be convinced, by the appearance of a trifling stain of blood, that the true skin is touched ; then to dip the point of the needle in the infectious matter, and insert it into the previously made opening. But in either of these ways, care must be taken not to produce bleeding, which will most probably spoil the operation, or, at any rate, produce consequences most desirable to be avoided. The part generally chosen for inoculation is the front of the left arm, about midway between the shoulder and the elbow, and upon the whole is the most convenient place. The most certain method of imparting the infection is to inoculate whilst the matter is fluid and fresh from the pustule ; but as this is often impracticable, it is advisable to hold the infected lancet or needle over the steam of boiling water, to soften and dissolve the hardened matter. When the matter has been procured upon thread, which we do not advise, a small longitudinal incision must be made upon the arm, to which the infected thread must be applied, and detained there by adhesive plaister till the disease is communicated. If, however, the inoculation cannot be made at once from the pustule of another patient, the matter may be either taken upon the point of a lancet, a needle, a clean quill cut in the shape of a pen without a slit, or on a piece of glass about an inch square, having another of exactly the same size to put over it. This last, or the quill, is, we think, the best method ; the matter should be suffered to dry before it is

wrapped up for carriage. Dried matter will, however, seldom long preserve its efficacy, except it be taken and kept with particular precautions: heat is very detrimental to it. The progress of the vaccine inoculation, from the time of the insertion of the matter to the drying up of the pustule, is in general very uniform. The first indication of the success of the operation is a small inflamed spot at the part where the puncture was made, which is very distinguishable about the third day. This continues to increase in size, becomes hard, and a small circular tumour is formed, rising a little above the level of the skin. About the sixth day the centre of the tumour shows a discoloured speck, owing to the formation of a small quantity of fluid, and this continues to increase, and the pustule to fill and become distended, till about the tenth day. At this time it shows in perfection the characteristic features which all along distinguish it from the small-pox pustule. Its shape is circular, or sometimes a little oval, but the margin is always well defined, and never rough and jagged; the edges rise above the level of the skin, but the centre is depressed, and it has not that plumpness which marks the small-pox pustule. As soon as the vesicle contains any fluid, it may be opened for future inoculation, and from about the third to the ninth day it is found to be in its greatest activity. It is not advisable to take it after the ninth day, although some late experiments on the continent by Dr. Fischer, induce us to believe that the ninth or even the tenth day is better than an earlier period. Dr. F. asserts, that he has frequently employed the scab, moistened when required for use, with the most satisfactory results. About the eighth day, when the pustule is fully formed, its effects on the constitution begin to appear; the general indisposition is commonly preceded by pain at the pustule, and in the arm-pit, followed by headache, some shivering, loss of appetite, pain in the limbs, and a feverish increase of the pulse. These continue with more or less violence for one or two days, and always subside spontaneously without leaving any unpleasant consequences. During the general indisposition, the pustule in the arm becomes surrounded with a circular inflamed margin, about an inch or an inch and a half broad, and in some instances spreads considerably further: this blush or efflorescence is an indication that the whole system is affected, and upon the appearance of which we may be sure that the cow-pox has impregnated the constitution with that, whatever it is, which enables it to resist the infection of small-pox; for the general indisposition, if it occur at all, always appears on or before the time when the efflorescence becomes visible. After this period, the fluid in the pustule gradually dries it, the surrounding blush becomes fainter, and in a day or two dies imperceptibly away, so that it is seldom distinguished after the thirteenth day from inoculation. The pustule now no longer increases in extent, but a hard thick scab, of a brown mahogany colour, is formed on its surface, which, if not pulled off, remains for nearly a fortnight, till it spontaneously falls, leaving the skin beneath perfectly sound and uninjured. Such is the uniform progress of the disease in the greater number of cases, with only the variation of a day or two in the periods of the different changes. The successive alterations which take place in the appearance of the pustule on the arm appear to be more constant and necessary than the general indisposition: for very young infants pass through the whole of the disease without any perceptible illness; with children it is very moderate; but with adults it is sometimes very severe for a few hours, though never in any degree dangerous, and sometimes, even in these last, altogether insensible. In the cow-pox it rarely happens that any pustule appears on any part of the body except

where the matter is inserted. But a rough and unskilful method of inoculation, where the wound is made deeper than is necessary, and an insertion of the infecting matter takes place within the cellular membrane, will sometimes produce several pustules on different parts of the arm, and the local affection of the inoculated part will be more liable to severe inflammation : hence the necessity of care in performing the operation of inoculation. Sometimes (but the cases are rare) pustules will be formed without any assignable cause. These pustules do not always come to maturity, but often dry up and disappear before they contain any notable quantity of fluid. When they do advance to suppuration, they bear a perfect resemblance to the distinct pustules which are formed in the small-pox in its most favourable state. It is a particular recommendation of this disease, that, though much attention and discrimination be necessary in selecting the matter for inoculation, and in performing this slight operation in such a manner as to insure success, and in ascertaining in some doubtful cases whether the infection has fully taken effect, very little medical care is necessary. With children and infants it is uniformly so mild during its whole course, and attended with so little fever, as scarcely to be detected, so that it requires no medical treatment whatever. Indeed it does not appear advisable to attempt to check the approach of fever about the eighth day, any otherwise than by preserving strictly that state of temperance in which well-regulated children are generally kept during the earlier part of life. When, however, the symptoms of fever are manifest, and threaten to become at all severe, a brisk purgative, such as a dose of salts, generally produces very speedy relief. This is particularly useful when the patients are adults. It sometimes, though rarely, happens, that the pustule formed by inoculation after the ninth or tenth day becomes painful, the inflammation increases, and the arm becomes stiff. To prevent this, mercurial preparations have been applied with great success. The part-affected should be daily dressed with common mercurial ointment, or the red precipitate of mercury, made into an ointment. In two or three days after using this remedy, the sore generally puts on a better appearance, and becomes disposed to heal, after which a more simple dressing may be employed. In many cases, however, nothing more is necessary to check the threatening inflammation, than to keep the part constantly moistened with vinegar and water, or Goulard's extract and water, till the pustule be dried up, and only a hard scab left. It is to be observed, however, that it is only very rarely and in unusual inflammation protracted beyond the eighth or tenth day, that any of these remedies should be employed : and we should also be aware, that as they will at any time induce a premature scabbing, they may in all probability, if used too early, entirely extinguish the disease before it has rendered the constitution secure against the contagion of small-pox. And here also it may be opportune to observe, that if by any accident the vesicle, during the rising of the pustule become ruptured or rubbed off, suppuration often ensues ; and in such case more attention than ordinary ought to be paid to the progress and to all the appearance of the local affection, both on account of the uncertainty of success in the pustule as a preventive of small-pox, and also the greater probability of tedious ulceration. Slight punctures, however, at the edge of the pustule, in order to obtain virus for inoculation, do not do the least mischief. If there be room for the least doubt of the sufficiency of the first inoculation, a second ought to be performed without delay. This, if unnecessary, is seldom attended with inconvenience, and never with danger : either no effect is produced, or a slight festering, which terminates in a few days ; an exception occurs

but rarely where a spurious, or perhaps even a genuine pustule takes place, in those persons who are known to have had the cow-pox or the small-pox already ; but this, from the benign character of the cow-pox, cannot be the least cause of alarm. We think it very advisable that every person who inoculates with the vaccine matter, should keep a register of the persons whom he inoculates, and whether such symptoms occurred during the progress of the pustule to maturation, as were decisive of its having had the proper effect upon the constitution. For want of this, many mistakes have occurred ; and many persons have been reported to have had the small-pox after the cow-pox, when, if it could be traced, it would most probably be found, that such persons have not had the cow-pox at all : it should be borne in mind, too, that it is very possible for a regular cow-pox pustule to arise upon the arm, that good matter may be taken from it, and the disease propagated to other patients, and yet that it may be afterwards rubbed off so completely by the apparel, or other causes, as never to enter the system at all.

It is now about twenty-two years since Dr. Jenner excited the public attention to this subject, and, notwithstanding it has encountered every species of opposition, which either prejudice, ignorance, envy, or interest could excite, it has steadily made its way ; not only has the great body of medical men of this country, including the London College of Physicians, borne testimony to its merits, but the enlightened and intelligent in all parts of Europe, America, and the East Indies, agree uniformly in its acknowledged powers as a preventive of small-pox. An occasional solitary instance does, indeed, now and then occur of small-pox after the cow-pox ; but it appears that such instances are not more common than the occurrence of small-pox after small-pox itself ; so that the inoculated cow-pox is as great a safeguard against the small-pox as is the inoculation or occurrence of the small-pox itself. There can, therefore, be no pretence or excuse whatever for the inoculation of the latter disease ; and we sincerely hope, that the prejudices of those persons, parents and others, who still advocate inoculation for the small-pox, will no longer be opposed to the complete introduction of so mild a disease as the cow-pox, and one which, if universally introduced, must, we think, banish the small-pox from the diseases of mankind.

Hints to Purchasers of Lace, Stockings, Woollen Cloth, Fustians, and Muslins.

Lace.—Formerly lace used to be made upon cushions, &c. and no person was afraid of tumbling it ; nay, the more it was tossed, the better it looked ; but now that machinery is employed, instead of making it from real good double thread, large quantities are made from single cotton ; and to make it look clear and fine, it is stiffened with starch ; and no sooner does it become washed, than it falls to pieces. In some articles of lace, particularly veils, many of the sprigs and flowers are so contrived as to be only put upon the lace with gum, so that when they become wet, the sprigs, &c. fall off.

Stockings.—It being almost the universal practice to judge of the goodness of stockings by examining the calf, as it is called, the makers take care that they shall always be stoutest in that part. An intending purchaser should take the strength of the foot, and especially the heel, for his guidance. Another deception is resorted to, to make the stockings have a

stout appearance, which is not so easily detected: the bleachers use stoves, in which they burn brimstone, which imparts to the stocking a stiffness.

Woollen Cloth.—In the manufacture of coarse woollen cloth, it is common to introduce quantities of fuller's earth, and to finish the pressed side with fine oil, so as to give the cloth a fine, soft, and smooth appearance. It is advisable never to make choice of cloth that is glossy and stiff.

Fustians.—When you look at a piece of fustian in a shop, smell it; and if it be indifferent stuff, you will find it very offensive, while the real well-made is quite the reverse.

Muslins.—With regard to muslins, no one ought to buy a piece that appears stiff, high glazed, and thick; for to give it these qualities, the bleacher has resorted to the use of pipe-clay, &c. When the muslin is washed, it is poor, thin, and rough; the fibres of the cotton, instead of being dressed off, as was the case formerly, serve to hold the composition so put in. It is also a prevailing practice to cover very thin muslins with paper pulp to deceive the ignorant.

COOKERY.

A common Goose Pie.—Make a raised crust; quarter the goose, season it well, and put it into the crust; cut half a pound of fresh butter into pieces, and lay it on the goose; put on the lid, and bake it in a moderate oven. It may be made with less butter, if preferred. Duck-pie may be made in the same manner.

A rich Goose Pie.—Bone a goose and a fowl, season them well, put forcemeat into the fowl, then put the fowl into the goose. Lay them in a raised crust, and fill the corners with slices of tongue that has been dressed. Put half a pound of fresh butter, cut into pieces, on the top; cover it, and let it be well baked. It may be eaten either hot or cold, but it is best cold. Pigeons, partridges, or any other birds, may be boned, and put in, if approved.

Chicken Pie.—Cut a chicken or two into pieces; season them high with pepper and salt; put puff-paste at the bottom of the dish; stick some bits of butter on the chickens; fill up the dish with water; cover it with puff-paste; bake it in a moderate oven. It may be made richer by putting gravy instead of water. Rabbit-pie may be made in the same manner.

Savoury Patties.—Slice any quantity of either turkey, house-lamb, chicken, or veal, with an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, and some slices of the knuckle of a ham that has been dressed; add parsley, thyme, and lemon-peel, chopped fine. Pound all fine in a mortar; or chop it fine, and season with salt and white pepper. Make a puff-paste, line the patty-pans, fill them with meat, cover them, close them well at the edge, cut the paste round, brush them over with egg, and bake them twenty minutes. Have ready a little white gravy, seasoned with pepper, salt, and a shalot, thickened with cream or fresh butter. When done, cut a hole in the top, and pour in some gravy. They eat best cold. The gravy may be omitted. Some people bake the patties with a bit of bread in each, then take out the bread and fill the patties with the mince-meat prepared as above, and simmered for five minutes in a little gravy: send them to table hot.

To make a Rich Plum Cake.—Take one pound of fresh butter, one pound of sugar, one pound and a half of flour, two pounds of currants, a glass of brandy, one pound of sweetmeats, two ounces of sweet almonds, ten eggs, a quarter of an ounce of allspice, and a quarter of an ounce of cinnamon. Melt the butter to a cream, and put in the sugar. Stir it till quite light, adding the allspice and pounded cinnamon; in a quarter of an hour take the yolks of the eggs, and work them in, two or three at a time; and the whites of the same must by this time be beaten into a strong snow quite ready to work in; as the paste must not stand to chill the butter, or it will be heavy, work in the whites gradually; then add the orange-peel, lemon, and citron, cut in fine stripes, and the currants, which must be mixed in well, with the sweet almonds. Then add the sifted flour and glass of brandy. Bake this cake in a tin hoop in a hot oven for three hours, and put twelve sheets of paper under it to keep it from burning.

A good Plain Cake.—The following is a receipt for making a good plain cake, to be given to children, at breakfast, instead of buttered bread: Take as much dough as will make a quartern-loaf (either made at home, or procured at the baker's), work into this a quarter of a pound of butter, a quarter of a pound of moist sugar, and a handful of caraway-seeds. When well worked together, pull into pieces the size of a golden pippin, and work it together again. This must be done three times, or it will be in lumps, and heavy when baked.

To make Iceing for Cakes.—Put one pound of fine sifted, treble refined sugar into a basin, and the whites of three new-laid eggs; beat the sugar and eggs up well with a silver spoon, until it becomes very white and thick; dust the cake over with flour, and then brush it off, by way of taking the grease from the outside, which prevents the iceing from running; put it on smooth with a palette knife, and garnish according to fancy: any ornaments should be put on immediately; for if the iceing gets dry, it will not stick on.

Queen Cakes.—Take a pound of sugar, beat and sift it, a pound of well dried flour, a pound of butter, eight eggs, and half a pound of currants washed and picked; grate a nutmeg and an equal quantity of mace and cinnamon, work the butter to a cream, put in the sugar, beat the whites of the eggs twenty minutes, and mix them with the butter and sugar. Then beat the yolks for half an hour, and put them to the butter. Beat the whole together, and when it is ready for the oven, put in the flour, spices, and currants; sift a little sugar over them, and bake them in tins.

USEFUL RECEIPTS.

To keep Muslins of a good Colour.—Never wash muslins, or any kind of white cotton goods, with linnen; for the latter deposits or discharges a gum and colouring matter every time it is washed, which discolours and dyes the cotton. Wash them by themselves.

Harness-Maker's Jet.—Take one drachm of indigo, quarter of an ounce of isinglass, half an ounce of soft soap, four ounces of glue, one pennyworth of logwood raspings, and one quart of vinegar; boil the whole together over a slow fire till reduced to one pint. A small quantity is then to be taken up on a piece of clean sponge, and thinly applied to harness, boots, &c. taking care that they are previously well cleaned. A small quantity of sulphate of iron (green vitriol) would perhaps improve this. 1

Substitute for Copying Machines.—In the common ink used, dissolve lump sugar (one drachm to one ounce of ink). Moisten the copying paper, and then put it in soft cap paper to absorb the superfluous moisture. Put the moistened paper on the writing, place both between some soft paper, and either put the whole in the folds of a carpet, or roll upon a ruler three or four times.

To drill Glass or Porcelain.—The best mode of drilling holes in glass and porcelain, is to employ a diamond point, set in brass, worked either by the hand in an upright drill-stock, or in a seal-engraver's engine. The latter way, perhaps, is preferable, as the mill will be more steady. Let some thin oil be used with the diamond, say oil of birch, to be had at any chemist's.

To make Printers Ink.—Ten or twelve gallons of nut-oil are set over the fire, in a large iron pot, and brought to boil. It is then stirred with an iron ladle; and whilst boiling, the inflammable vapour arising from it, either takes fire of itself, or is kindled, and is suffered to burn in this way for about half an hour: the pot being partially covered, so as to regulate the body of the flame, and, consequently, the heat communicated to the oil. It is frequently stirred during this time, that the whole may be heated equally; otherwise, a part would be charred, and the rest left imperfect. The flame is then extinguished by entirely covering the pot. The oil, by this process, has much of its unctuous quality destroyed, and, when cold, is of the consistence of soft turpentine: it is then called varnish. After this, it is made into ink, by mixture with the requisite quantity of lamp-black; of which, about two ounces and a half are sufficient for sixteen ounces of the prepared oil. The oil loses, by the boiling, about an eighth of its weight, and emits very offensive fumes. Several other additions are made to the oil during the boiling, such as crusts of bread, onions, and sometimes turpentine. The intention of them is more effectually to destroy part of the unctuous quality of oil, to give it more body, to enable it to adhere better to the wetted paper, and to spread on the types neatly and uniformly. Besides these additions, others are made, of which the most important is a little fine indigo in powder, to improve the beauty of the colour.—*Another Method*: One pound of lamp-black, ground very fine, or run through a lawn sieve; two ounces of Prussian blue, ground very fine; four ounces of linseed-oil, well boiled and skimmed; four ounces of spirit of turpentine, very clear; four ounces of soft varnish, or neat's-foot oil. To be well boiled and skimmed, and while boiling, the top burned off by several times applying lighted paper. Let these be well mixed, then put the whole in a jug, place that in a pan, and boil them very carefully one hour.

Best Printing Ink.—In a secured iron pot (fire outside when possible), boil 12 gallons of nut-oil; stir with iron ladle, long handle; while boiling, put an iron cover partly over, set the vapour on fire by lighted paper often applied, keep well stirring, and on the fire one hour at least (or till the oily particles are burnt); then add one pound of onions cut in pieces, and a few crusts of bread, to get out the residue of oil; also varnish, 16 ounces; fine lamp black, 3 ounces; ground indigo half an ounce: boil well an hour.

Good Common Printing Ink.—Take 16 ounces of varnish; 4 ounces of linseed oil, well boiled; 4 ounces of clear oil of turpentine; sixteen ounces of fine lamp-black; two ounces of Prussian blue, fine; one ounce of indigo, fine: boil one hour.

Printer's Red Ink.—Soft varnish and vermilion with white of eggs, not very thick. Common varnish, red-lead, and orange.

Printer's Blue Ink.—Prussian blue, and a little ivory, with varnish and eggs, very thick. Common indigo and varnish; then wash off with boiling lees.

MEDICINE.

Water of Acetated Ammonia.—Take of ammonia, by weight, two ounces; distilled vinegar, four pints; or as much as is sufficient to saturate the ammonia. This is an excellent aperient saline liquor. Taken warm in bed, it proves commonly a powerful diaphoretic or sudorific; and as it operates without heat, it is used in febrile and inflammatory disorders, where medicines of the warm kind, if they fail of procuring sweat, aggravate the distemper. Its action may likewise be determined to the kidneys, by walking about in cool air. The common dose is half an ounce, either by itself, or along with other medicines adapted to the intention. Its strength is not a little precarious, depending on that of the vinegar.

Conserve of Sloes.—Put the sloes in water upon the fire, that they may soften, taking care that they be not broken; then take them out of the water, press out the pulp, and mix it, with three times its weight of double refined sugar, into a conserve. This preparation is a gentle astringent, and may be given as such in the dose of two or three drachms. It is used also for a gargle with considerable advantage, especially where the uvula is found to be relaxed.

Opiate Electuary.—Take of aromatic powder, six ounces; virginian snake-root in fine powder, three ounces; opium, diffused in a sufficient quantity of Spanish white wine, quarter of an ounce; syrup of ginger, one pound. Mix, so as to make an electuary. The operation of the opium, which is the most important ingredient in the above preparation, is modified by the aromatics. This electuary is a stimulant narcotic, and is usefully employed in atonic gout, flatulent colic, and in diarrhæas unattended by any inflammatory symptoms. The dose is from ten to fifteen grains given in the form of bolus, or diffused in chalk mixture.

Nitre Lozenges.—Take of nitre, purified, three ounces; double-refined sugar, nine ounces; make them into lozenges with mucilage of gum tragacanth. This is a very agreeable form for the exhibition of nitre as a diuretic or febrifuge, though, when the salt is thus taken without any liquid (if the quantity be considerable), it is apt to occasion uneasiness about the stomach, which can only be prevented by a large dilution with aqueous liquors. The nitre lozenges have been employed, with success, in some cases of difficult deglutition.

Honey of Roses.—Take of dried red rose-buds, four ounces; boiling distilled water, three pints; clarified honey, five pounds. Macerate the rose leaves in the water for six hours; then mix the honey with the strained liquor, and boil the mixture to the thickness of a syrup. This preparation is not unfrequently used as a mild, cooling detergent, particularly in gargles for ulcerations and inflammation of the mouth and tonsils. The rose-buds here used should be hastily dried, that they may the better preserve their astringency.

HUSBANDRY, RURAL ECONOMY, &c.

Method of making Cheese.

IN the making of cheese, as well as butter, it is of great importance that the utensils and vessels are of a proper kind, and of suitable materials. The vessels for the reception of the milk should be of the same kind as those we mentioned in our last Number for making butter. The vats in which the cheese is pressed are usually made of wood, the cloths of linen, the tubs large and convenient, and the press may be either hewn stone, lifted by a screw, or a large square box loaded with stones of sufficient weight for the purpose. Lead vessels are sometimes used, upon which the vats containing the cheese are put to be pressed, but the use of *all* lead or brass vessels in the making of cheese ought to be avoided. The best season for making cheese is during those months when the cows can be fed with grass; and that is, from the beginning of May till the end of September, or, in favourable seasons, the middle of October; cheese is, however, frequently made throughout the year in many districts, but that made during the autumn and winter months is generally of inferior quality, and rarely becomes so compact and consistent as cheese made during the summer. It is possible, however, by proper management, to make good cheese at any season of the year. The times of milking the cows are different in different districts; but in the summer months five o'clock in the morning, and five or six in the evening are the usual and most convenient, as well as the most proper times. In milking the cows, care should be taken that they are milked thoroughly, the last milk being the best, and also because the more completely the milk is taken from the udder, the less liable will the cow be to go dry, or become diseased. The expeditious cooling of the milk is also of importance in the summer season, and therefore the iron vessels we described last week, under our directions for making butter, are of very great use in the facilitating of the process. In order to make cheese of the best quality, and the greatest abundance, the cream should remain in the milk. If the whole milking be directly made use of in its simple state for cheese, it is called a one-meal cheese; but when two milkings are blended, or two-meal cheese is made, the quality of the milk differs considerably; in some cases the whole of the cream of the first meal is abstracted, and in all cases a certain portion. In some dairies, the milk of the first meal is set in the pans or other vessels as usual; and as it is the evening's milk which is commonly added to the succeeding morning's, the operation of cheese-making begins immediately after milking in the morning—about five or six o'clock. The cream of the evening milk being skimmed off, the milk is put into the cheese-tub, reserving sometimes a half, sometimes a third, but more frequently a less quantity, to be applied as below. The milk reserved in any of these proportions, after being put into a pan, and made scalding hot, by placing the pan on a furnace, in a vessel of hot water, or on a suitable apparatus immediately over the fire, is one half of it poured into the cheese-tub among the cold milk, and the other into the pan with the cream. The cream and the hot milk being intimately

incorporated, the whole is poured into the cheese-tub, which by this time has received a great addition, if not the whole of the morning's milk, warm from the cows. Thus the different meals of milk form, as it were, a fluid of the same nature, equal both in quality and temperature. This re-union, or melting the cream, is probably the best method practised; but it is, we believe, not so effectual in making the best cheese, as that when the milk is entirely new. Milk may be coagulated, or turned into a curdled state, by the application of any sort of acid; but the substance which is most commonly used in the making of cheese, is obtained from the vell or stomach of a calf, prepared for the purpose, and usually denominated rennet, which is prepared in various ways. The vell is taken out of the pickle in which it is usually kept, spread upon sticks or some other proper convenience, and dried. A quart of spring-water is then to be poured on the vell, which, if cut into pieces, will yield its acid more readily: it should remain in the water twenty-four hours; the vell may be then taken out, and put into another vessel, with about half the quantity of water, and allowed to remain for a like period. The first and second infusions must be now mixed together, and strained through a sieve into a jar or other vessel, to which must be added a considerable quantity of salt. The liquor is then fit for use, and requires no after management beyond that of taking off the scum which usually rises to the top, and of adding a little salt when that already in the jar is nearly dissolved. Half a pint of this preparation (wine measure) is generally sufficient for coagulating such a quantity of milk as will make sixty pounds of cheese. When a portion is taken out, the liquor should be well stirred up. The milk being in the state previously described, the annatto or colouring matter, if the cheese is to be coloured, is to be now mixed with it; the usual method is to tie up the necessary quantity (about half an ounce for a cheese of sixty pounds) in a linen rag, and to put it into about half a pint of warm water the preceding evening. In the morning, immediately before applying the rennet, the infusion of annatto is poured into the milk, and the mixture is then well strained, so as to make the milk and dye incorporate intimately. In other cases, the annatto is rubbed with a small portion of the milk upon a stone, and then added to the mass.

The degree of temperature which milk ought to possess so as to be in the best possible condition for applying the rennet, is next to be considered. In this the practice of almost every particular dairy differs from that of another; but that which is adopted in Cheshire is, that the lowest degree of heat when the rennet is applied should be one half of that of the milk from the cow; the highest about twice the natural warmth. From this it is concluded, that by the time a large dairy of cows can be milked, and the milk put together, the dairy-maid will not err materially by applying the rennet immediately afterwards. This rule is, however, very uncertain, and liable to exceptions, on account of the variation in the seasons, and the changes in the weather; accordingly, in the best dairy management, the heat of the milk before the rennet is applied, is raised or lowered by the addition of warm milk or of cold water to that degree which is found by experience most eligible. The frothy matter arising from pouring the new milk into the cheese-tub is to be in all cases carefully skimmed off, and put into the cream vessels. Practice appears, therefore, the only means by which the operator can acquire a proper knowledge of this branch of the business. The consequence of proper or improper conduct in this respect will soon be found; for when the coagulation is accelerated or retarded beyond the proper time, which in making a sixty-pound cheese is reckoned an hour and a half, either by adding too much or too little

rennet, or by applying it when the milk is too hot or too cold, not only the quantity of curd is diminished, but the quality in either case is materially affected. In the former case it becomes of a tough, gluey texture; in the latter too tender. After the rennet has been applied, the milk-tub must be covered up by a board, over which is laid a linen cloth, and having stood the usual time, the operator, on finding that the coagulation is completed, proceeds to separate the curds from the whey. Although this operation may appear simple, there are few particulars in the art of cheese making in which greater difference is practised. In some dairies the curd is at first broken or cut in various directions with an instrument or knife made for the purpose, in order to make the whey separate easily. After the first incision, some time is allowed for the broken curds to subside; the knife is then again used, and more freely than before. Having thoroughly broken the curds, and allowed some time for its subsiding, the whey is now to be taken off with the skimming dish. In some dairies, to facilitate the separation of the whey from the curds, some of it which first rises to the top is skimmed off, and being either heated or cooled, according to the state of the weather, and the required consistence of the curd, is again returned to the cheese-tub, and, after remaining a short time, is dipped off in the usual manner. All the whey which can be extracted without pressure having been removed, and the cheese-tub being raised at one side, the curds are collected into a mass, and at first pressed with the back of the skimming-dish. When no more whey can be discharged by these means, others more violent must be adopted: the curd is cut with the knife as before, and then pressed as hard as possible with the hands; sometimes a considerable weight is applied: the curd having been thus separated from the whey, it is to be taken out into pans, and broken with the hands as fine as possible; in the course of doing which, a proper quantity of salt is scattered over the curd, and intimately mixed therewith. In some districts, when the curd is broken to the requisite fineness, it is again returned into the cheese-tub, where it is scalded, by pouring over it a pailful of hot water, or of whey, or of whey and water mixed. The whole is then briskly stirred, and the curd is afterwards separated from the water, and pressed by the hands, or otherwise as before. When the curd is properly broken, rubbed, and salted, a proper cloth is spread over the cheese vat, and the curd, being packed into it, and covered up with a cloth, a board is laid over the vat, and a weight, heavy in proportion to the quantity of the curd, is placed upon it, by which means most of the remaining whey is pressed out.

Having made choice of a vat or vats proportioned to the quantity of curd, so that the cheese when fully pressed shall neither over nor under fill it, a cheese-cloth is spread loosely over the vat into which the curd is to be re-broken, and every part to be again carefully squeezed by the hand; and the vat being filled, heaped up, the top rounded above, and the cloth folded over it, it is to be placed in the press. Where the cheeses are of a large size, holes are made in the vat, so that iron skewers may be thrust through them into the cheese in various directions, to give vent to the remaining whey; and the curd is afterwards again re-broken, and being put again in the vat, is managed in the same manner as before; but smaller cheese do not require these repeated breakings and pressings. After the vat has been properly placed in the press, a suitable degree of pressure is applied, more or less, according to the sizes of the cheeses. In all large dairies, there are two or three presses varying in respect of power, weight, or pressure. The time the vat is first put into the press, till it is again taken out, does not generally exceed three hours. When taken out,

the cheese is to be put into a vessel with warm or hot whey, where it is to remain for an hour or two in order to harden its coat ; it is then taken out, wiped dry, and after remaining for some time to cool, is covered with a clean dry cloth, and the vat being wiped dry, and the cheese re-placed, it is again put into the press. It is continued in the press, having the cloths exchanged, and being turned in the vat twice a day for two days, when it is finally removed : cloths of finer qualities are made use of at the different turnings, in order that as little impression as possible may be left on the cheese. After the cheese is removed from the press, it is carried to the salting-house, and placed in the vat in a tub filled to a considerable depth with brine, in which it stands for several days, being regularly turned at least once every day. The vat is then removed from the brine tub, and the cheese being taken out, is placed on the salting-bench, where it continues for eight or ten days, salt being carefully rubbed over the whole every day during that period. When the cheese is of a large size, it is commonly surrounded with a wooden hoop or fillet of cloth, to prevent its separating ; after it is sufficiently salted, it is washed in warm whey, well dried with a cloth, and placed on a drying-bench, where it remains an equal length of time before it is removed to the cheese-chamber. The practice of immersing the cheese in brine is, however, only adopted for the larger kind, simply rubbing salt on the surface and turning them being sufficient for small cheeses. When the cheeses are removed to the cheese-room, they are soon after smeared with fresh butter ; and if it be desired, a portion of red earth, usually Spanish brown or Venetian red, is mixed with it. They should be turned every day whilst in the dairyman's possession. Previously to smearing the cheeses with butter, they are usually scraped to take off the marks of the cloths, and any irregularities on their surface. In order to hasten the maturation and coating of the cheese, the temperature of the room should be uniform, and in the winter rather warm.

The produce of a dairy of cows, where the milk is converted into cheese, has been variously stated. In some districts two hundred weight and a half from each cow, is considered a good annual return ; in others, the average is as high as three, and in Wiltshire from three and a half to four hundred weight is the usual quantity. From accurate calculations repeatedly made, about fifteen gallons of milk are necessary to make about eleven pounds of two-meal cheese ; and one gallon of milk produces a pound of curd. It is also the general experience of dairy-farmers, that the produce of from two and a half to three and a half acres of land is necessary to maintain one cow all the year round. It is obvious, that in both the butter and cheese dairies, a great part of the profit must necessarily arise from the keeping and fattening of hogs. With this view, the skim-milk, butter-milk, and cheese-whey will be found best applicable to the support of sows with pigs, and to the rearing of young pigs. It is, however, a fact, that pork fattened upon the produce of dairies, is by far more tender than that fattened by corn : whether it be more nutritive, admits of some question.

We have thus given the best method of cheese-making. Many peculiarities will, however, be found in the practice of this art, which we do not think it necessary to enumerate. In the preservation of cheese, the principal thing necessary is cleanliness, and a dry room, with a circulation of air, the cheese being regularly turned, and the floor constantly kept swept, to prevent the generation of mites. Various

vegetables have been recommended for the destruction of these insects ; among the rest, twigs of birch ; but we think them all inefficient : cleanliness, no doubt, is the best remedy.

Alterative Balls for Surfeit, Mange, &c. in Horses.

Take of precipitated sulphur of antimony, gentian^r root, and socotrine aloes, each one ounce, in fine powder ; nitre, two ounces ; calomel, and cautharides, in powder, each two drachms. Mix, and make them into a mass for balls, with honey or treacle. Each ball to weigh one ounce and a half. These balls will be found very useful in many diseases ; such as surfeit, hide-bound, mange, grease, or swelled legs, lameness of the joints, molten-grease, inflammation of the eyes, and, indeed, in all lingering and obstinate diseases. One ball may be given every other morning, for a fortnight or three weeks together.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 426.)

THE CHANGES OF THE SEASONS, AND VICISSITUDES OF DAY AND NIGHT.

THE earth, surrounded by the atmosphere, remains not at rest ; for the latter is made to revolve with the former in its diurnal motion, and to circle with it in its annual course. Before proceeding farther in our researches, we will, therefore, turn our attention for a few minutes to this twofold motion of the earth, which, although it would not, but for external objects, be perceptible to our senses, is rendered extremely important, on account of the beneficial effects it produces.

“ Of all the effects resulting from this admirable scene of things,” says Bomycastle, “ nothing can be more pleasing and agreeable to a philosophic mind, than the alternate succession of day and night, and the regular return of the seasons. When the sun first appears in the horizon, all nature is animated by his presence : the magnificent theatre of the universe opens gradually to our view, and every object around us excites ideas of pleasure, admiration, and wonder. After riding in all his brightness through the vault of heaven, he is again hidden from our sight ; and we are now presented with a new spectacle of equal grandeur and sublimity. The heavens are on a sudden covered with innumerable stars ; the moon, rising in clouded majesty, unveils her peerless light ; whilst the silent solemnity of the scene, fills the mind with sentiments and ideas beyond the power of language to express. Variety is the source of every pleasure ; and the bountiful Author of Nature, in the magnificent display of his wisdom and power, has afforded us every possible means of entertainment and instruction. What a pleasing succession of scenes results from the gradual vicissitudes of the seasons ! Summer, Winter, Spring, and Autumn, lead us insensibly

through the varied circle of the year ; and are no less pleasing to the mind, than necessary towards bringing to maturity the various productions of the earth. Whether the sun flames on the tropic, or pours his mild effulgence from the equator, we equally rejoice in his presence, and adore that Omniscent Being, who gave him his appointed course, and prescribed the bounds which he can never pass."

But, how is this pleasing and useful variety produced? How is this perpetual succession of day and night, of Spring and Summer, of Autumn and Winter, kept up? It is by means simple, but evidently striking, to the man of science and discernment. By the revolution of the earth on its axis once in twenty-four hours, we have the alternate succession of day and night ; by its annual circuit round the sun, together with the inclination of its poles (lying always in the same direction) to the plane of its orbit, we experience all that variety of season, which is so indispensably necessary for the springing up, ripening, and in gathering of the fruits of the earth. By this constitution of things, that part of the earth's surface which is turned towards the sun, must have the largest share of his visible presence at the time ; hence, when the earth is south of that luminary, the inhabitants of the region north of the equator, must have their Summer ; and, on the contrary, those who dwell in the southern latitudes, must have their Winter : but reverse the case, and suppose the earth in that part of her orbit which is north of the sun, and the inhabitants between the equator and south pole must have their longest days, whilst those who dwell on the opposite side, of course, must have their shortest. At the equinoctial points, the axis of the earth being parallel to the sun, and neither turned into, or out from him, it necessarily follows, that at those precise times, and no other, the days and nights must be equal throughout the globe ; for the instant that the north pole gets beyond the vernal equinox in Spring, it immerses into the sun's light, and the people who inhabit the arctic regions, have six months of perpetual day ; while those at the south pole, or contrary extremity of the earth, have an equal duration of protracted night. At the opposite season of the autumnal equinox, the reverse takes place. In the intermediate spaces between the poles and the equator, the inhabitants experience all that vicissitude of light and shade, to which their situations expose them ; and which, in the absence of a globe, may be tolerably well illustrated by suspending a large wooden bowl from the hand, and making it revolve round a lighted candle, with its axis inclined a little to one side, and pointing always in the same direction. If, at the same time, this bowl could be made to turn incessantly round on its axis in the progress of its revolution, it would afford a pretty accurate idea how the vicissitudes of day and night are produced.

Spring is characterized as the season of the renovation of nature ; in which animals and vegetables, excited by the kindly influence of returning warmth, shake off the torpid inaction of winter, and prepare for the continuance and increase of their several species. A soft and pleasing languor, interrupted only by the gradual progression of the vegetable and animal tribes towards their state of maturity, forms the leading character of Summer. In Autumn, the promise of the Spring is fulfilled. The silent and gradual progress of maturation is completed, and human industry beholds with triumph the rich productions of its toil. The unvarying symptoms of approaching Winter now warn several of the winged tribes to prepare for their aerial voyage to those happy climates where no deficiency of food or shelter can ever distress them ; and, about the same time, other fowls of hardier constitutions, which are contented with escaping the iron winters of the arctic regions, arrive to supply their place. From

the fall of the leaf, and withering of the herb, an unvarying death-like torpor oppresses almost the whole vegetable creation, and a considerable part of the animal, during this entire portion of the year : but this state is not always to continue ; it is a time of renovation and refreshment : a time shall come, when many that sleep in the dust shall awake, and shine forth gloriously at the return of Spring. Day is the season of labour and activity ; night is the time for rest and repose. Man goes forth to his work and to his labour in the morning, and returns to recruit his exhausted powers in the evening ; and what an admirable provision for this purpose is sleep, which introduces a most welcome vacation both for the soul and body, during which the exercises of the brain, and the labours of the hands, are at once discontinued. These are some of the inestimable blessings derived from the changes of the seasons, and the alternate succession of day and night ; but to man they speak also a moral lesson.

The First Error.

Mary Conway was the flower of her father's family. She was young, and well do I remember that she was beautiful. There is no object beneath the sun—nothing in this wide world, full as it is of allurements, rich as it is in glorious promises and golden hope, and spirit-stirring dreams, that burns into the heart like the fresh vision of young angelic loveliness, in the hey-day of the passions. There is something so pure and innocent, and holy in the mild lustre of her eye ; something so heavenly in the soft and gentle smile that plays upon her cheek and lips ; so much ethereal gracefulness in her form ; so many attractions round her, that it seems to me a beholding intelligence from the court above would bend a moment to contemplate and consider before he flew to the eternal throne to enter the crime of idolatry against her youthful whisperer in the moment that he lost the recollection of his Creator in gazing upon her. I look back through a mist of years, but I see no object beyond it more distinctly than Mary Conway.

She married early in youth, and advantageously and happily ; in age and fortune her partner was entirely suitable for her ; their minds, too, were similar, above the ordinary cast, firmly moulded, full of sensibility, delicacy, and spirit. And the morning of their matrimonial life were every presage of a long, delightful, and quiet day of joy. If it seemed bright to others, it seemed doubly so to them ; and, lost in the plenitude of their happiness, they forgot if it had ever entered their minds how much care and caution, what watchfulness and forbearance, what kindness and prudence were necessary to secure the peace and tranquillity they now enjoyed. Love does not burn always with the brightness of its first light ; but it often grows more deep, sincere, and unchanging as time rolls away. The feelings remain as tender and susceptible, after the shield that protected them from every unkind word or act has been broken.

The business in which they were engaged was a prosperous one ; and Henry was a man of business, industrious, attentive, and intelligent. Every one who spoke of them, prophesied that they would speedily realize a splendid independence. They were the pride of the village. But how small a matter sometimes gives an unexpected direction in the fortunes of kingdoms, cities, and individuals ! It happened one afternoon, several months after her marriage, that Mary had a little tea party, at which several of the matrons of the village were present, and, as is often the case,

a long and learned dissertation on the matter of managing husbands, had been given alternately by one and another: husbands and prudent wives know what such amount to, and of how much value they are to young housekeepers. Unfortunately Henry returned in the evening, fatigued and weary, in both body and mind, with the labours of the day, and took his seat at the table. His favourite dish was not there. He inquired for it in a style that perhaps savoured a little of reproach; it was unintentional. Mary was in the presence of her self-constituted preceptors; she was ashamed to appear too submissive before them, and besides, her feelings were wounded by her husband's manner; she replied as she thought spiritedly; but it was really harsh. Henry cast a single glance across the table, pushed back his plate, and rising, left the room. It was the first error. They were both sensible of it in a moment; but who should make the first concession, where both were plainly wrong?

As Henry walked down the street, engaged in unpleasant meditations, and enveloping himself in the gloom, a bright light from the upper windows of the village inn attracted his notice; he stepped over; a party of gay young men were about sitting down to supper; they urged him to join the club; the temptation, under the circumstances of the case, was all-powerful. Supper over, he delayed a little longer, taking his leave; liquor was introduced, and he drank; music came next, and cards followed; though he did not join in the last, he looked on the games without abhorrence; the dread he had been brought up in of evil had been broken.

Returning late at night, his spirits heated with wine, and the recollection of his wife's behaviour before him, he found her retired, and passed the night in another room. The morning brought a cool meeting—the formal interchange of a few words, and a parting without explanation or complaint. The seed of discontent was sown; it bore the fruit that might be expected. His home was no longer the centre of attraction to Henry. His tavern companions were gay, good-humoured, and attractive, and he left the fire-side of his own mansion, which no longer wooed him as zealously and powerfully as the alehouse club, of which he was soon the very centre and life. The second error was committed.

Though unseen by the friends, a dark cloud now brooded over the fortunes of our young couple. It gathered blackness until perceptible to every eye; and when it burst, carried ruin and desolation with it. Driven to the dangerous company of dissipated fashionable men, Henry contracted all their habits; he became a drunkard and a gambler. The domestic circle was deserted, and its obligations forgotten. Mary met her husband's harshness and faithfulness with reproaches and bitterness; they both began in error, and continued so. These occasioned loud and long and violent collisions; a fearful example was thus set before their children, who grew up disobedient, violent, and passionate. And though for many long years the impending bolt of ruin was stayed just above their heads, at last it sped.

Henry died a lingering and awful death. His estate was found to be insolvent; his children grew up in ruin, and Mary, the once beautiful enchanting Mary Conway, ended her life in poverty and obscurity. Thus fatal in its direct and natural consequences was an error, a single error, the offspring rather of accident than intention. I leave the moral for others to trace out and apply.

Prevailing Amusements indicative of National Character.

The amusements of nations and individuals are generally the best index to their characters, and show their progress in refinement, or their mersion in barbarity. Among all uncivilized people there has ever been a strange and unaccountable partiality for ferocious exhibitions and cruel combats between men and men, between men and beasts, or between one savage animal and another. The ancient Romans, even in the height of their glory and civilization, were attached to shows of gladiators, and to conflicts of wild beasts—a sufficient indication of their martial spirit, and their want of a generous sensibility. To this very day the Spaniards delight in bull-feasts, in which the assailants are exposed to such imminence of danger, that it might be supposed none but the most brutal minds could bear to witness the scene. In regard to that nation, however, there is something anomalous in the predilection they entertain for such pastimes. They certainly are not eminent for courage, nor are the modern Spaniards of a disposition remarkably cruel; we must therefore suppose that the circumstance we have noticed originates from their political institutions, their former intercourse with the Moors, and the little advances they have made in learning and science. In our own country, not long ago, cock-fighting and bear and bull-baiting were favourite, though disgraceful diversions: and pugilism has been so much in vogue lately, as almost to bring a stigma on our national taste and manners. The good sense, however, and the delicacy and refinement of by far the greater part of our countrymen, aided by the authority of the laws, soon put an end to combats only fit for savages to behold; and our public manners are certainly as free from any considerable imputation of a tendency to cruelty, as those of most nations on the face of the globe. Indeed throughout the greater part of Europe, a pure religion and the influence of knowledge have given a soft colouring to amusements in general; and it is only among barbarous and remote nations that a partiality for spectacles of cruelty remains.

In some of the oriental regions, the princes and grandes still amuse the langour of tasteless or sensual enjoyment by the most barbarous exhibitions, which are conducted with a magnificence worthy of sublimer pleasures. Combats between wild beasts is the favourite amusement of the Javanese emperors. When a tiger and a buffalo are to fight together for the amusement of the court, they are both brought upon the field of combat in large cages. The field is surrounded by a body of Javanese, four deep, with levelled pikes, in order that if the creatures endeavour to break through, they may be killed immediately; this, however, is not so easily effected; but many of these poor wretches are torn in pieces, or dreadfully wounded, by the enraged animals. When every thing is in readiness, the cage of the buffalo is first opened at the top, and his back is rubbed with certain leaves, which have the singular quality of occasioning an intolerable degree of pain, and which, from the use they are applied to, have been denominated buffalo-leaves. The door of the cage is then opened, and the animal leaps out, raging with pain, and roaring most dreadfully. The cage of the tiger is then likewise opened, and fire is thrown into it to make the beast quit it, which he does, generally running backwards out of it. As soon as the tiger perceives the buffalo, he springs upon him; his huge opponent stands expecting him, with his horns upon the ground, to catch him upon them, and throw him in the air: if the buffalo succeed in this, and the tiger recovers from his fall, he generally loses every wish of renewing the combat; and if the

tiger avoid this first attempt of the buffalo, he springs upon him, and seizing him in the neck or other parts, tears his flesh from his bones: in most cases, however, the buffalo has the better. The Javanese who must perform the dangerous office of making these animals quit their cages, may not when they have done, notwithstanding they are in great danger of being torn in pieces by the enraged beasts, leave the open space before they have saluted the emperor several times, and his majesty has given them a signal to depart; they then retire slowly (for they are not permitted to walk fast) to the circle, and mix with the other Javanese. The emperors sometimes make criminals condemned to death fight with tigers. In such cases, the man is rubbed with *borri*, or turmeric, and has a yellow piece of cloth put round him; a *kris* is then given to him, and he is conducted to the field of combat. The tiger, which has for a long time been kept fasting, falls upon the man with the greatest fury, and generally strikes him down at once with his paw; but if he be fortunate enough to avoid this, and to wound the animal so that it quits him, the emperor then commands him to attack the tiger, and the man is then generally the victim; and even if he ultimately succeed in killing his ferocious antagonist, he must suffer death, by the command of the emperor. An officer in the company's service, who had long been stationed at the courts of the Javanese emperors, relates, that he was once witness to a most extraordinary occurrence of this kind, namely, that a Javanese who had been condemned to be torn in pieces by tigers, and for that purpose had been thrown down from the top into a large cage in which several tigers were confined, fortunately fell exactly upon the largest and fiercest of them, across whose back he sat astride, without the animal doing him any harm, and even, on the contrary, appearing intimidated; while the others also, awed by the unusual posture and appearance which he made, dared not attempt to destroy him; he could not, however, avoid the punishment of death to which he had been condemned, for the emperor commanded him to be shot dead in the cage.

Rooks.

It is, perhaps, no extravagant calculation,* that there are not less than three or four millions of these birds in this country; but even taking their number at two millions, and each to consume in the year two stone of wheat, one of barley, one of oats (a moderate estimate), that would be, of wheat 200,000 barrels, of 20 stone to the barrel; of barley, 133,333, at 15 stone to a barrel; and of oats, 152,357 barrels; so that, on the whole, no less a quantity than 476,190 barrels of corn are actually plundered from the farmers by these winged marauders, and lost to the population.

Human Requisites.

A man should be wise in dispute; a lamb in his chamber; a lion in battle and conflict; a peacock in the street; a bard in his chair; a teacher in his household; a counsellor in the nation; an arbitrator in his vicinity; a hermit in church; a fool in a crowd; conscientious in action; content with his state; regular in his habits; diligent in his calling; faithful in his friendship; temperate in his pleasures; deliberate in his speech; devoted to his God. So will he be happy in his life, easy in his death, and the esteemed example of his successors.

The just Judge.

Crowle was a noted punster. Once, on a circuit with Page, a person asked him if the judge was not just behind? He replied, "I don't know; but I am sure he was never *just* before."

ANSWER TO ENIGMA IN OUR LAST:—*Conscience.*

Enigma,

BY THE LATE MISS JANE TAYLOR.

Ye philosophers hark!
 My complexion is dark,
 Reflection and silence my character mark.
 No record on earth
 Discovers my birth;
 Long reigned I in solitude, silence, and dearth.
 I travel away,
 In sombre array;
 But my turban and sandals are silvery grey.
 Majestic my mien,
 And my dark form is seen
 All sparkling in gems, like an African queen.
 One pearl that I wear
 Is more brilliant and rare
 Than the loveliest gem in a princess's hair.
 My stature is tall,
 But at seasons I crawl,
 Or shrink myself almost to nothing at all.
 Invisibly hurl'd,
 I traverse the world,
 And o'er every land is my standard unfurl'd.
 I silently roll,
 Round the icy-bound pole;
 And long the wide region endures my control.
 From earliest time
 I was grave and sublime;
 But often am made the accomplice of crime.
 My intellect teems
 With visions and dreams,
 And wild tales of terror, my favourite themes.
 Yet sorrow and pain
 Oft welcome my reign,
 And eagerly watch for my coming again:
 For a handmaid of mine,
 With aspect benign,
 Deals out, at my bidding, a soft anodyne.
 My sister down there,
 Is transcendantly fair,
 But we never once happen'd to meet any where.
 Advancing behold
 Her banners of gold!
 Then I must away, with my story half told.

We should feel obliged to any of our correspondents for a solution of the above.

POETRY.

Absence,

A PASTORAL, IN HUMBLE IMITATION OF SHENSTONE.

Oh! ask not the cause of my tears,
 Or why I thus pensively stray;
 Alas! I am quite in despair,
 My Anna, my love, is away.
 My Anna, the pride of the plain,
 The delight of my bosom, is gone;
 Then wonder no more at my pain,
 My Anna will never return.

Oh! did you my shepherdess know!
 My Anna by all was admired;
 She was all the kind gods could bestow,
 She was all my fond wishes desired:
 And yet this unkind one would go,
 And leave her fond Strephon to mourn.
 Alas! what can equal my woe?
 My Anna will never return.

My Anna was gen'rous and kind,
 Her person was form'd to engage;
 She to youthful vivacity join'd
 The experience and wisdom of age.
 All our Shepherds did Anna adore,
 All our fair ones with envy did burn;
 Their envy will now be no more,
 My Anna will never return.

She was affable, mild, and serene,
 A stranger to folly and pride;
 In her every virtue was seen,
 Strict honour was ever her guide.
 What sadness reigns over the plain,
 Since she from among us is flown;
 Even echo repeats the sad strain,
 That Anna will never return.

I have nothing to do but complain,
 No amusements my mind can relieve;
 From the song, or the dance on the green,
 No pleasure I now can receive.
 My pipe I neglected throw by,
 My flocks are all straying forlorn,
 My life I no longer enjoy,
 Since Anna will never return.

Say, have you my dear Anna seen?
 Ah! where is my Shepherdess flown?
 Her absence makes gloomy each scene,
 With her every pleasure is gone.
 But, alas! 'tis in vain to repine;
 She has left me in sorrow to mourn;
 No more in your sports can I join,
 My Anna will never return.

T. N.

WEEKLY ALMANACK.

JANUARY. Saturday, 7.—High water, m. 2 m. p. 1; aft. 33 m. p. 1.—Sun rises at 8, sets at 4.
Sunday, 8.—First Sunday after Epiphany.—Saint Lucian: this saint, a native of Syria, was celebrated in his youth for his eloquence, and intimate acquaintance with polite literature; and after having undergone various torments at the instigation of Maximinus II, he was martyred in 312.—New moon 39 min. p. 9 morn.—High water, morn. 5 min. p. 2; aft. 33 min. p. 2.—Sun rises at 8, sets at 4.

Monday, 9.—Plough Monday. The Monday after Twelfth-day was considered the commencement of the ploughing season; and on this day, those tenants who held their possessions on the tenure of ploughing their lords' lands, were bound to appear with their ploughs, to be examined, if fit for the work. It is also a practice in various counties of England for the plough-men to draw a plough from door to door, and beg what is termed plough-money. In some parts of the country, it is a custom for men to go about with their shirt-sleeves decked with ribbands, dancing and begging money to be spent in festivity.—High water, morn. 52 min. p. 2; aft. 7 min. p. 3.—Sun rises 59 min. p. 7, sets 1 min. p. 4.

Tuesday, 10.—High water, morn. 23 m. p. 3; aft. 39 m. p. 3.—Sun r. 58 m. p. 7, sets 2 m. p. 4.

Wednesday, 11.—High water, morn. 53 m. p. 3; aft. 7 m. p. 4.—Sun r. 57 m. p. 7, s. 3 m. p. 4.

Thursday, 12.—Old New-Year's Day.—High water, morn. 23 min. p. 4; aft. 40 min. p. 4.—Sun rises 56 min. p. 7, sets 4 min. p. 4.

Friday, 13.—St. Hilary: this saint was born at Poitiers, in France, of an illustrious family, and in the year 553 was chosen bishop of this place, where he died in 568.—High water, morn. 56 min. p. 4; aft. 13 min. p. 5.—Sun rises 55 min. p. 7, sets 5 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	55	70
New Red Wheat	48	56
New White ditto	50	65
Rye	34	38
Barley	37	40
Pale Malt	60	65
Feed Oats	25	27
New Pigeon Beans	44	46
Boiling Pease	50	54
Grey Pease	42	44
Rapeseed (new) per last 26l. to 27l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5	0	3
Mutton	3	10 .. 5	2	3
Veal	4	8 .. 6	0	4
Pork	3	8 .. 5	4	3
Lamb	0	0 .. 0	0	0

Cattle at Market.

	Mon.	Fri.
Beasts	1,127	527
Sheep	9,870	4,960
Pigs	80	140
Calves	120	210

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 4d.	Veal 4s. 0d. to 5s. 4d.
Mutton 4s. 0 .. 5 2	Pork 4 0 .. 5 8
Lamb. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset..... 58s. to 60s.	York .. 52s. to 56s.
Cambridge.. 58 .. 60	

Irish.

New Carlow 90s. to 94s.	Belfast 90s. to 94s.
Waterford .. 86 .. 90	Cork .. 86 .. 90
Newry..... 0 .. 0	Dublin 88 .. 90

CHEESE, per Cwt.

Double Gloucester 68s. to 74s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 75	Derby .. 66 .. 74

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

	s.	d.
New Belfast middles	48	to 50
New Waterford sides	48	.. 50

HAMS, per Cwt.

	s.	d.
Irish	64	to 70
Westphalia	56	.. 60
York small	95	.. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½	to 2	4½
Congou	2	6½	.. 3	6½
Souchong, good and fine	3	9	.. 4	10
Gunpowder	5	8	.. 7	4
Twankay and Bloom	3	5½	.. 8	8
Hyson, common	4	0	.. 4	5
—, good and fine	4	6	.. 5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6	to 6	0
Ware	4	0	.. 6	0
Middlings	3	0	.. 3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.

6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adairs	35	6
Burdon	36	3
Beaumont	34	0
Dean's Primrose	35	0
Eighton Moor	33	0
Heaton	37	0
Hebburn Main	37	6
Holywell	35	9
Killingworth	37	0
Liddell's Main	33	3
Ord's Redhugh	32	0

Sunderland.

	s.	d.
Hedworth Main	32	0
Lambton Primrose	37	0
Montague	30	0

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Management of Children.

THE diseases of children, except such as are contagious or epidemic, may in general be referred to the mismanagement of those who have the care of them. Healthy women will naturally bring forth healthy children, unless they are inattentive to themselves during pregnancy; the vigour, therefore, of the constitution of the child will, in great measure, depend upon the constitution of the mother. From the peculiar circumstances in which mothers are placed with respect to their children, they have advantages relative to a knowledge of the probable cause of the sickness of their children, which no other person can possibly possess; the prevention of disease is, therefore, an object deserving their peculiar care. Indeed, there are few mothers in the well-informed classes of society who are not competent to assume the office of physician to their own offspring in numerous instances, and especially in all those rapid fluctuations of health so peculiar to infancy and to childhood. The study of the diseases of infants ought to form a part of the education of every female, or at least every female who is likely to become a mother. The first sensations of infants are necessarily those of mere pleasure and pain; when of the former they enjoy them in silence; when of the latter, they express them in their own language, that is, by crying, and demand relief; and it should be indelibly impressed upon the mind of both mother and nurse, that infants seldom, if ever, cry unless they suffer some inconvenience or pain; whenever, therefore, infants cry, the cause of such crying should be at once diligently sought for; if it does not require food, its clothes may incommode it, it has been kept or lain too long in one position, or it requires rest, &c. Nothing is more absurd than dosing the infant with medicine of any kind immediately on its entrance into the world. It is of importance to know, that in this early stage of infancy, drugs are wholly unnecessary, and often very improper, the first milk

of the mother, which the child should be placed at the breast to obtain as soon as she has recovered by rest from the immediate fatigue of her labour, or a little thin gruel, with a small quantity of soft sugar, being all that is necessary to promote those evacuations which nature herself, in general, most faithfully ejects ; the early application of the infant to the breast will besides cause the milk to be much sooner supplied, and more certainly prevent puerperal fever and inflammations of the breast, than any other method which can be adopted. The health of women while suckling their infants is, in general, better than at any other period of their lives. But should their functions, from any cause whatever, be disturbed, the quantity or quality of the milk, or both, will be often very materially affected. The quality of the food and drink taken by the mother will also very materially affect her child ; so also will medicine. Thus if a nurse eat garlick, her milk will become impregnated with it, and disagreeable. If she indulge too freely in wine or porter, the infant will become sick ; and if a nurse take jalap or any other opening medicine, the infant will be purged ; and such as are affected with gripes or pains in the bowels, are often cured by giving the nurse a larger proportion of animal food. The milk of a suckling woman may also be altered by the affections of the mind, such as anger, fear, grief, or anxiety. In mothers as well as nurses, a good temper and an even mind are grand requisites in promoting the health of the child. The food of nurses should not be different from their ordinary food ; but they in general eat and drink considerably more, and with greater relish, than at other times, which of course should not be denied to them. During the first month, the infant should, if possible, receive its nourishment from its mother's breast, not only as being beneficial to the infant, but also, by its discharge, to the mother herself. If, however, from peculiar circumstances, the mother cannot suckle her own child, a young woman should be chosen to do so whose milk is nearly of the same age as that of the mother. But no trifling consideration ought to induce any mother to abandon her offspring to be suckled by another, provided she has health and strength to do it herself. An infant should be early accustomed to feeding, as it will thereby suffer less inconvenience on being weaned. It should be fed two or three times a day, and, if not suckled during the night, which some medical writers think is not necessary, it may require feeding once or twice during that period. We cannot, however, avoid remarking, that suckling during the night, at least for the first two or three months, is preferable to feeding. An infant in health, and which has been brought to feed regularly, may be safely, and is best weaned at seven or eight months : it should seldom, if ever, be suckled more than ten. The period of weaning, however, must be regulated by the strength of the mother, as well as that of the infant. It should never be taken from the breast, if possible, before the end of the fourth month. Should an infant, from accidental or other circumstances, be deprived of its food from the breast of its mother or nurse, a substitute for it must be supplied, and the closer we can imitate nature the better. For this purpose, a sucking bottle should be procured, the mouth of which should be as wide as that of an eight-ounce phial, which is to be stopped with sponge covered with gauze, and made in size and shape to resemble a nipple. The following preparation is most suitable, as it comes nearest to the mother's milk, and may be sucked through the sponge : On a small quantity of a crumb of bread, pour some boiling water ; after soaking for about ten minutes, press it, and throw away the water, the bread by this process being purified from alum or other saline substances which it might contain ; then boil it in as much

soft water as will dissolve the bread, and make a decoction of the consistence of barley-water; to a sufficient quantity of this decoction, about a fifth part of fresh cows' milk is to be added, and sweetened with the best soft sugar. After each feeding, the bottle and sponge should be carefully rinsed with warm water. As the infant advances in growth, the proportion of milk is to be increased, and that of the sugar lessened, until the stomach is able to digest simple bread and milk, Indian arrow-root, &c. In this way very fine children have been reared. As the child grows up, it will require food of a more solid nature; broths and soups are not so nutritious as solid animal food; but, however, a variety of food is best, and food for infants and children in health should be considerably more of a vegetable than of an animal kind. The utility of air and exercise for infants and children cannot be too much insisted upon. The perpetual motions of children, which carry even the appearance of restlessness, are the best indications of that activity which nature at such an age imperiously demands. Infants require a large proportion of sleep, in which they ought to be indulged; indeed, for some weeks after their birth, sleep and food appear to be almost the only things which they want. Immersing infants daily in tepid or warm water, is conducive both to their growth and bodily strength; but the practice of plunging them into cold water is highly improper, and should be avoided by every one who desires to see them lively, healthy, and vigorous. It may seem also superfluous, in this enlightened age, to speak of the dress of infants; but, however, it is our duty to remark, that all tight bandages of every kind should be carefully avoided. The head should be lightly covered, and a roller about six or seven inches broad, and as elastic as possible, at the same time that it is soft and smooth, should form the principal envelope of the body. No pins of any kind should be used about an infant's dress. In the summer season infants need not wear stockings, but in cold weather they require them; they should be of wool. If very young children be carried abroad, they should, of course, be shielded from the immediate contact of strong light and cold air; at the same time it should be remembered, that keeping children too hot is as mischievous as the opposite extreme.

One of the most common diseases of children is *Colic*, arising sometimes from the retention of the meconium in very young children, but more usually from the milk of the mother being unsuitable for it, or from improper food. Various nostrums are given by nurses for this complaint. In general, however, the colic or gripes, as well as diarrhoea in children, if not of long continuance, will be best removed, when medicine is necessary, by a few grains of powdered rhubarb and magnesia, according to the age of the child; they may be mixed together with half an ounce of pure water, sweetened with a little sugar, and given for one dose. If the diarrhoea manifestly weakens the child, small doses of white poppy syrup may be added to the following mixture, which must be given according to circumstances, a tea-spoonful or more at a time: Take of prepared chalk, half an ounce; refined sugar, three drachms; gum arabic, in powder, half an ounce; water, one pint: mix by rubbing the whole together. In the retention of the meconium, a tea-spoonful or more of castor-oil is the best remedy.—The *Red Gum* requires no medical treatment whatever; care must, however, be taken not to repel the eruption by exposing the child to cold, or by washing in cold water, &c.—The *White Gum* and *Tooth-rash* are of the same nature, and require no medical attention.—Children are sometimes affected with an *erysipelatos* affection of the navel and neighbouring parts; if it be severe, an emollient poultice should be applied to the part, or a rag dipped

in camphorated spirit of wine may be applied to the navel, to be kept constantly moist; the surrounding inflammation should be simply powdered with fine starch every eight hours. The bowels should, in the mean time, be opened with castor-oil, or with small doses of rhubarb and calomel.—The *Nettle-rash* simply requires two or three doses of opening medicine, and the avoiding of cold, or any other repellents.—The *Purples* principally attack the children of the poor: a decoction of bark, with acidulated drinks, pure air, and moderate exercise, with an occasional purgative, are the only remedies necessary.—The *Itch*, in very young children, may be generally cured by the nurse's paying attention to her own personal cleanliness, and by bathing or washing the child daily in warm water. Should the complaint become inveterate, by inattention to this mode of cure, and the nurse herself be affected, she should sponge her body and every part affected daily, with a warm solution of the liver of sulphur, made by dissolving one drachm of this medicine in a quart of water. A table-spoonful of the following mixture should also be taken by the nurse three times a day: Dissolve one ounce of Epsom salts in half a pint of peppermint-water, to which add a drachm of the dilute sulphuric acid, and two drachms of the compound spirit of lavender. The child should also be sponged with some of the sulphur solution, lowered with warm water to half the strength, and may take a tea-spoonful of the above mixture twice or three times a day. This treatment will soon cure both the nurse and the child.—*Scaly Eruptions* of the skin are sometimes very troublesome and difficult of cure. In this disease, the liver is occasionally affected; this is known by clay-colour evacuations: one scruple of antimonial powder, ten grains of calomel, and two scruples of rhubarb mixed together, divided into ten equal parts, one of which to be taken every night, using the steam-bath, if convenient, every morning, promise the best cure.—The *Dry Tetter* attacks principally the face, and may be removed when recent by warm fresh-water bathing; but when troublesome, the preceding powders should be taken, always remembering that cleanliness, in all the stages of this complaint, should be particularly attended to.—The *White-blister*, *Eating-hive*, or *Burnt-holes*, appear for the most part behind the ears, but sometimes on other parts of the body. The blisters terminate in deep ulcers, with a copious discharge, and a rapid tendency to mortification. The parts affected should be bathed twice a day in warm water, and dressed with figwort ointment, prepared as follows: Take one pound of the fresh leaves of the great fig-wort bruised; boil them in one pound of lard, until the leaves become crisp, but not burnt; then strain, and keep it covered from the air: the bowels must be kept moderately open, by occasional doses of rhubarb and calomel. Should there be a tendency to mortification, the parts should be fomented with the steam of hot water, and a carrot, poultice applied every eight hours, and a table-spoonful of the following mixture taken three or four times a day: Take of decoction of bark, four ounces; dilute sulphuric acid, twenty drops; of syrup of orange-peel, half an ounce: mix. From a dessert to a table-spoonful may be given to a child from three to five years old, four or five times a day. Almost all the diseases of the skin of infants, however different they may be, will, in the commencement, yield to a judicious and free use of warm water, and proper attention to cleanliness; in such cases, we only second the operations of nature, the safest and the best physician.—*Convulsions* are the concomitant of many complaints of the stomach and bowels; in curing them regard must of course be had to the primary disorder. They take place in eruptive fevers, hydrocephalus, and teething.—The *Thrush* is a very common complaint

of young children : it arises in general from some acrimonious matter or derangement in the alimentary canal. The cure is effected by first emptying the stomach and bowels with the following medicine : Dissolve one ounce of manna, and two drachms of antimonial wine, in two ounces of water ; give a table-spoonful of this mixture every two or three hours, till it vomits and purges. The best topical application is the following : Take of powdered borax and tincture of myrrh, of each one drachm ; honey one ounce : mix a little of it. It must be applied with a feather to the mouth, three or four times a day. During the cure, the bowels must be kept open with magnesia or castor-oil ; a gentle moisture should also be encouraged on the skin : this may be done by giving a little wine- whey to the infant, or to the nurse, if the infant be at the breast. We give this method of cure, but the thrush often passes off without any medicine whatever, except, perhaps, a laxative.—Young children are also liable to the *Croup* ; the attack is in general preceded by symptoms resembling a common cold ; but sometimes it comes on suddenly, beginning with a slight soreness of the throat, a hoarseness, with some shrillness, and a ringing sound both in speaking and coughing, as if the noise came from a brazen tube, are also distinguishing characteristics of the disease. There is also a sense of pain about the larynx, some difficulty in respiration, with a whizzing sound in inspiration, as if the passage were straitened. The cough which attends this complaint is commonly dry ; and if any thing be spit up it is matter of a purulent appearance, and sometimes films resembling portions of a membrane. There is also a frequency of pulse, a restlessness, and an uneasy sense of heat. The fauces are sometimes without apparent inflammation, but they are at others frequently red, and even swelled. As the disease increases, the pulse quickens, the heat augments, and an excessive restlessness takes place ; the breathing becomes more difficult, the cough more frequent, and the peculiar wheezing sound may be heard at a considerable distance. The symptoms continuing to increase in violence until a spasm of the muscles taking place, the patient is suffocated, the disease often completing its course in the space of three or four nights. In some late cases of this complaint, calomel has been employed with great success : it should be given as soon as possible after the attack, in doses of two grains, every four hours, until the severity of the complaint declines. At the same time, an ointment made of five grains of emetic tartar, five grains of powdered opium, and a drachm of spermaceti cerate, should be applied to the breast, until pustular eruptions are excited on the skin. Infants and children are subject to *Cough*, when the chest is not affected, proceeding from other causes, such as affections of the stomach and bowels, teething, worms, &c. which may be cured by removing the cause ; but the common catarrhal cough may be removed, after opening the bowels by castor-oil or other gentle purgatives, by giving two or three grains of antimonial powder at bed-time. A waistcoat of chamois leather, with sleeves to shield the child against cold, and to be worn next the skin has been, sometimes, useful in affections of this kind. When the cough is troublesome, a tea-spoonful of the following mixture may be given : Take of simple syrup two ounces ; of antimonial wine and compound tincture of camphor, of each one drachm ; tincture of tolu, twelve drops : mix. The diet should be chiefly vegetable.* A little gum arabic dissolved in the child's drink may assist in allaying the cough. It is scarcely necessary to add, that in all violent and dangerous diseases of children, a medical practitioner ought to be consulted.

It now only remains to make a few remarks on the moral management

of children. The scriptures teach us to train up a child in the way that he should go, and when he is old he will not depart from it. Such, indeed, is the force of first impressions upon the infantine intellects, that we think a period could be found in the life of almost every individual, when he thought his father the wisest man in the world! In the education, therefore, of the infant mind, what advantage might not be taken of such susceptibility; what care and attention are not requisite, what responsibility does there not lie with parents and others having the care of children, to impress their minds with those ideas, to surround them with those circumstances which are necessary to enable them "to run the great career of justice." Above all, it should be remembered, that precepts, however numerous, are weak against the force of bad example and the concurrence of surrounding circumstances; and that if we wish our children to become virtuous, it is first of all of essential importance that we should be virtuous ourselves.

Yeast.

(From a Correspondent.)

There cannot be lighter bread than in France and Italy, and they have no yeast there, because they brew no ale or beer. A lady, who had a family, and had lived two years in Italy, said, they merely put a bit of leaven in, and worked the bread a long while, which is the cause of its being light. I think she said three quarters of an hour, but am not certain.

COOKERY.

To spitcock Eels.—When skinned and cleaned, cut open the belly, lay it flat, but do not bone it; cut it into pieces the length of a finger, and rub it with yolk of egg; strew over it bread-crumbs, pepper, salt, nutmeg, lemon-peel, and chopped parsley; broil it over a clear fire. Or do it whole, with the above ingredients, turned round and skewered; then broil or roast it in a Dutch oven. Use anchovy sauce.

To stew Eels.—Put one ounce of butter into a stew-pan; when it is melted, throw in a handful of sorrel, cut in large pieces; about a dozen sage-leaves, cut fine; five pounds of eels, cut in pieces about three inches long, peppered and salted, two anchovies boned and minced, a large onion, the peel of a quarter of a lemon chopped fine, half a nutmeg grated, and half a pint of water; let these stew gently half an hour; take out the onion, squeeze in some lemon-juice; lay toasted bread round the dish, cut three-cornered. Half this quantity makes a small dish.

To collar Eels.—Slit them up the back, take out the bones, wash and dry them well; strew over them parsley and sage chopped fine, season with pepper and salt, roll them tight, and tie them up in cloths; boil them in salt and water three quarters of an hour (if very large ones, an hour), with the heads and bones, a few pepper-corns, and a little vinegar; tie the cloths tight; hang them all up to drain; when the pickle is cold, take off the cloths, and put them in. They may be sent whole on a plate to table, or cut in slices. Garnish with green parsley. Lampreys are done the same way.

To boil Eels.—Boil them in salt and water. Use parsley and butter, or anchovy and butter, for sauce.

To fry Smelts.—After having washed them, and taken away the gills, dry them in a cloth; beat up an egg very fine; rub it over them with a feather, and strew on crumbs of bread. Fry them in hogs' lard over a clear fire, and put them in when the fat is boiling hot. When they are of a fine brown, take them out, and drain off the fat. Garnish with fried parsley and lemon.

To fry Trout, Grayling, Perch, and Tench.—Scale, gut, and wash them well; dry them and lay them separately on a board before the fire; after dusting some flour over them, fry them of a fine colour, in fresh dripping, or hogs' lard. Serve with crisp parsley and plain butter.

To boil Perch and Tench.—Put them into cold water; boil them carefully, and serve with melted butter, and soy or anchovy.

To boil Herrings.—Scale, gut, and wash them, dry them thoroughly in a cloth, and rub them over with a little salt and vinegar; skewer their tails in their mouths, and lay them on the fish plate; when the water boils, put them in, and about ten or twelve minutes will do them; then take them up, let them drain properly, and turn their heads into the middle of the dish. Serve them with melted butter and parsley; garnish with lemon and horse-radish.

USEFUL RECEIPTS, &c.

To make Town-washed Linen as pure and white as Country-washed.—In great towns, where linen cannot be exposed to the air and sun upon the grass, let it be steeped, for some time before it is washed, in a solution of oxymuriate of lime. Let it then be boiled in an alkaline ley. Linen or cotton thus treated, will not become yellow by age, as is too often the case with linen in large towns.

To purify Glass Vessels.—All sorts of glass vessels and other utensils may be purified from long retained smells of every kind, in the easiest and most perfect manner, by well rinsing them out with charcoal powder, after the grosser impurities have been scoured off with sand and potash.

Preservation of Leather.—The following recipe for preserving shoe leather has been highly approved: Half a pint of drying oil (boiled linseed-oil); one ounce of bees' wax; one ounce of spirits of turpentine; half an ounce of Burgundy pitch. To be melted together, over a slow fire, in an earthen vessel. If new boots be saturated with the above composition, and left to hang in a warm place for a week or ten days, they will not only be rendered soft and pleasant, but also impervious to wet (at least to a great degree), and will very seldom be found to crack at the sides.

To preserve Lemon or Lime Juice.—Strain the juice through fine muslin or filtering paper, and add as much loaf sugar as is necessary to make it sweet; then put it in a bottle, which must be nearly filled, corked, waxed, tied over with wet bladder, and put into boiling water for an hour. Let it cool gradually, and put it by for use. •

To produce a Fac-Simile of any Writing.—The pen should be made of glass enamel, the point being small and finely polished; so that the part above the point may be large enough to hold as much, or more ink, than a

common writing pen. A mixture of equal parts of Frankfort black and fresh butter is now to be smeared over sheets of paper, and rubbed off after a certain time. The paper, thus smeared, is to be pressed for some hours, taking care to have sheets of blotting-paper between each of the sheets of black paper. When fit for use, writing paper is put between sheets of blackened paper, and the upper sheet is to be written on, with common writing ink, by the glass or enamel pen. By this method, not only the copy is obtained on which the pen writes, but also two or more, made by means of the blackened paper.

Method of preserving Birds, so as to retain their natural Form and Position, as well as the Beauty of their Colours and Plumage.—Put the bird which is to be preserved in a proper vessel, and cover it with high wines, or the first running of the distillation of rum. In this spirit it should be suffered to remain for twenty-four or forty-eight hours, or longer, according to its size, till the rum has penetrated through every part of its body. When this is done, the bird must be taken out, and its feathers, which are no ways changed by this immersion, placed smooth and regular. It is then to be properly shaped, and its head, feet, wings, tail, &c. are to be placed exactly agreeable to life. In this position it must be placed in an oven, very moderately heated, where it is slowly dried, and will ever after retain its natural position, without danger of putrefaction. This method of preserving birds may perhaps be deemed expensive, owing to the duty on spirits, but it is the best that can be adopted.

MEDICINE.

Pradier's Cataplasm for the Gout.—Pradier's remedy for the gout was purchased by the Emperor Napoleon for 1,500*l*. Take of balm Mecca, six drachms; red bark, one ounce; saffron, half an ounce; sarsaparilla, one ounce; sage, one ounce; rectified spirit of wine, three pounds. Dissolve separately the balm of Mecca in one-third of the spirit of wine; macerate the rest of the substances in the remainder for forty-eight hours; filter, and mix the two liquors for use; the tincture obtained is mixed with twice or thrice the quantity of lime water; the bottle must be shaken, in order to mix the precipitate, settled at the bottom by standing. The following is the mode of employing the remedy: A poultice must be prepared of linseed meal, which must be of good consistency, and spread very hot, of the thickness of a finger, on a napkin, so as to be able completely to surround the part affected; if it be required for both legs, from the feet to the knees, it will take about three quarts of linseed meal. When the poultice is prepared, and as hot as the patient can bear it, about two ounces of the prepared liquor must be poured equally over the whole of the surface of each, without its being imbibed; the part affected is then to be wrapped up in it, and bound up with flannel and bandages to preserve the heat. The poultice is generally changed every twenty-four hours; sometimes at the end of twelve.

Pain in the Ear.—The most effectual remedy for this complaint, yet discovered is, a small clove of garlick, steeped for a few minutes in warm salad oil, and put into the ear rolled up in muslin or thin linen. In a short time the garlick is reduced to a pulp, and having accomplished its object, should be replaced with cotton, to prevent the patient taking cold.

Cure for the Asthma.—Cut six pennyworth of camphor into pieces the size of a small pill, and put them into a phial for the convenience of the

pocket, and whenever (night or day) the spasmodic cough or nervous breathing commences, chew and swallow one or more of these pieces, as the case requires.

Treatment of Burns and Scalds.—Take a large quantity of vinegar, throw it over the clothes (the instant the fire is extinguished) without taking any off; continue to do so for an hour or two; this will lay some blisters, and prevent others from rising, and then the clothes may be safely taken off. If any blister breaks, it must be dressed with ointment usually used for burns; but in general an immediate application of vinegar will prevent all bad consequences. Violently tearing off the clothes causes the tops of the blisters (which rise immediately from scalding or burning) to be broken, and they then become inveterate sores. If blisters do not soon fall, lay cloths over them steeped in vinegar, and wet them often with it. The immediate cure depends on the blisters not being broken: persons ignorant of this, generally let them out with scissars: this is a ruinous error. If vinegar is not at hand, throw water over the cloths, and continue to do so until vinegar can be procured.

HUSBANDRY, RURAL ECONOMY, &c.

Clover.

Of all the varieties of clover, the red is the most profitable to the farmer, both from the greatness of its produce, and the improvement which it occasions to the soil. Land exhausted by corn, and not accustomed to clover, is always restored to fertility by the shade, smother, and putrefaction, arising from a weighty crop of this plant. Red clover may be cultivated with success on almost all the more heavy and dry descriptions of land which are in a tolerable state of fertility; and it is said, also, to succeed on the deeper kinds of gravelly, chalky, and sandy soils. Red clover-seed is known to be good by its bright appearance, by sliding easily in the hand, smelling sweet, and by the purple-coloured seeds prevailing over those of a yellow cast. The proportion of seeds sown on an acre, must be varied with the nature of the soil: on the richer soils, which are clear from weeds, ten or twelve pounds may be sufficient; and sixteen or eighteen pounds will not be too much for those which are less fertile, and more stiff; and where the land is to be converted to pasture, for two or three years, it is best to be sown thick; where it is to be cut for hay, rather thin. It may be sown in any of the more early spring months, with crops of spring corn, such as barley or oats; or over the young wheat crops the same season: when sown with oats, the most common time of putting it in, is about the beginning of March; with barley, in April. It should rarely, if ever, be sown with beans or peas, as these will in great part smother, or wholly destroy it. Clover crops may also be raised alone: and, in very rich soils, this is the most advantageous practice. The sowing, in this case, should be executed as early in the spring as the season and the land will admit. Whenever clover is to be sown with grain crops, with the intention of being kept as pasture for some time afterwards,

the grain, it should be remembered, must always be sown much thinner than if alone. Clover is sometimes put in by the drill-machine, after barley has been sown broadcast, and immediately covered by light harrowing; and sometimes, the barley is drilled and the clover sown broadcast. The land for clover should be brought to the utmost fineness of pulverization, in order that it may receive the seed well; and it should be sown when it is not wet; after a light harrowing it should be rolled. It is not advisable to sow two kinds of clover, or other kinds of grass with clover, if the crop be designed for hay, or for soiling animals; as early pasturage, however, such mixtures may be sometimes advantageous. This plant, after being sown, requires little or no after management. But it is sometimes attacked by slugs, or other insects, in the seed-leaf, which are best destroyed by sprinkling freely slaked lime in powder over the whole field. The methods of disposing of crops of this kind, are either by mowing them for hay, cutting them occasionally as green food for live stock, or feeding them down with cattle or sheep. In the first mode, a large quantity of hay, for working horses, may be procured at little expense. In this case the crops should be mown as soon as most of the heads are in full blossom, before they begin to turn brown, or die away: clover is usually in this state about the middle of June. It is sometimes a profitable practice to let the crop stand for seed. In this case the best method is, either to eat it well down in the early part of the spring till the end of May, by sheep or other stock, or to let it stand for a first crop of hay, and depend upon the second crop for seed. The first is the best practice. But it is always necessary to take off the first growth in one of these ways, as the clover-plant does not perfect its seed early in the summer. The crop reserved for seed, should remain in the ground till the husks or blossoms become perfectly brown, and the seeds firm. It should then be cut and harvested in the same method as the first crop of hay; but it must remain in the field till it is more perfectly dry and crisp. It may then be laid up dry to be threshed out in winter at the convenience of the farmer. The produce of clover-seed per acre is, in general, from about three to four or five bushels, when perfectly clean, and weighing from two to three hundred weight. The principal objections in the seeding of clover-crops are their uncertainty on account of the state of the season, and their exhausting the fertility of the soil. But the high price, generally, of clover-seed, is a great temptation to the practice. Perhaps, however, the most profitable method of disposing of clover-crops is by soiling. In the feeding down of clovers on the land, it must not be forgotten, that there is not only danger of injuring the plants, but the animals which consume them. Without proper management, cattle and other animals, on being turned upon them, suffer great inconvenience, and are sometimes destroyed, by the vast distention of the stomach, which takes place in consequence of eating a large quantity of such green succulent herbage: in such cases, a dram-glass full of the spirit of turpentine, in half a pint of milk, fresh from the cow, will give immediate relief. See p. 359). The practice, therefore, of not suffering cattle or other sorts of stock to feed upon them when wet, appears perfectly correct. The principal disadvantage of this almost invaluable plant is, the shortness of its time of continuing upon the lands, especially of the lighter and more fine kinds, it lasting, in general, not more than two years; on calcareous soils it is, however, found more durable. It will, beyond question, continue longest when fed continually down without being mown at all either for hay or seed. The white clover, Dutch clover, or *trifolium repens*, has been greatly depended upon in bringing lands into sward from their arable state. It is an extremely

useful plant on the more rich and dry, and sandy and loamy soils, as well as in the clayey and peaty descriptions, when they have been well drained from moisture; but on the more wet and poorer sorts of loamy and clayey lands, it is not by any means so proper or useful, as it is not lasting, but gives place to plants of the aquatic kind, as well as others of an indifferent description. It is supposed by some not to afford so sweet an herbage as the red clover, or many other plants: with us it has, however, always been eagerly fed upon both by sheep and neat-cattle; and when closely fed down, there can be no doubt of its great utility. That which comes up naturally by the application of manure, is said to be much more hardy than that which is sown, as well as more lasting in the soil. This plant is frequently found wild in waste lands, where the soil is good, and it is, indeed, a very excellent criterion by which to judge of the fertility of the soil.

Hot-Beds.

Where horse-dung is employed in hot-beds, a trench must be dug proportionable to the frames for which it is intended; if the ground be dry, it may be a foot and a half deep, and if wet, only six inches deep. The dung should be spread evenly and smoothly, and trodden down; the bottom part of the heap, which is commonly free from litter, should be placed upon the surface of the bed. If it be designed for cucumbers to remain there, make a hole in the middle of the place designed for each plant, about ten inches over, and six inches deep, which should be filled with good fresh earth, thrusting in a stick to show the place of the aperture; then cover the bed all over with the earth taken out of the trench, about four inches thick; put on the frames and glasses; and when the earth is warm, which it commonly will be in three or four days after the bed is made, let the seeds be planted. For other plants no apertures in the dung need be made, but a covering of good earth, three or four inches thick, will be necessary. During the first week or ten days, the glasses should be slightly covered at night; and in the day-time, they should be carefully raised to let out the steam. As the heat abates, the covering should be increased, and as the bed grows cold, new dung should be added round the sides of the bed.

Hot-beds with tanners' bark, particularly for tender exotics and fruits which require an even degree of warmth for several months, are preferable to dung. They are made thus: dig a trench about three feet deep, if the ground be dry; but if wet, not more than one foot deep: it should be raised two feet above the ground. The length should be proportioned to the frames intended to cover the bed; but it should be never less than ten or twelve feet, and the width six. The trench should be bricked up round the sides, to the height of three feet. It should be filled in the spring with fresh tanners' bark that has lately been drawn out of the vat, and has lain in a round heap for the moisture to drain out of it, only three or four days. As it is put in, it should be gently beaten down, equally, with a dung-fork; but it must not be trodden. The frames and glasses may then be put on, and, in about ten days or a fortnight, it will begin to heat; at which time plunge your pots of plants or seeds into it, taking care not to tread down the bark in so doing. Such a bed will continue for three or four months in a good state of heat; and if the bark be stirred up pretty deep, mixing a load or two of fresh bark with the old when the heat declines, the heat may be preserved two or three months longer. The frames and glasses must be proportioned to the several plants which they are designed to contain.

Breeding of Fowls.

It should be a general rule to breed from young fowls; that is, the cock should be two years old, and the hens in their second year; but, however, there will occur many exceptions to this: old hens will generally be found the best, and most steady, for rearing a brood of chickens; and they are, certainly, the best for rearing guinea-fowls and ducks. The number of hens to one cock should be from four to six, not more. The spring is the best season to begin the breeding of poultry; but as it is always difficult to rear chickens before the latter end of March, unless under very favourable circumstances, the hen should not be suffered to hatch her first brood before that time. The better hens are fed, the earlier, and the more eggs they will lay. Eggs for setting should not be more than a month old, but newer than these are always to be preferred. The number of eggs may be according to the size of the hen—from nine to fifteen. The usual time of the sitting of hens is, for their own species, twenty-one days; but for ducks and guinea-hens they will sit till they also are hatched, generally eight or nine days longer. The chickens first hatched should be taken from the hen, lest she should be tempted to leave the remainder of the eggs unhatched; they may be secured in a basket of wool, or soft hay, kept in a moderate heat, or near the fire; they will require no food for many hours. The whole brood being hatched, the hen is to be placed under a coop upon a dry spot, and apart from other chickens and young fowls. The first food may be split, or whole grits, afterwards tail wheat; all watery food, soaked bread, and potatoes, are improper. There will be, in general, no necessity for confining the hen to the coop more than three or four days. The sooner afterwards she can go about with them, if the weather be dry and fine, the better: but when they get out in wet weather very young, they soon die from mere cold. In conclusion, on the subject of hatching chickens, we would observe, that the best broods are those which are hatched when the hen steals her nest: that is, lays her eggs in an unknown place, and brings the chickens out in her own time, and in her own way: In order to have a supply of fresh eggs throughout the year, it is necessary to keep five or six hens for such purpose. Two or three of the first brood, which are hatched in March or April, must also be preserved; in the autumn, such pullets will begin to lay, and at the only period when the hens, generally, do not, viz. through the months of October, November, and December. In regard to fattening fowls for the table, we may add, that if they are well fed, there is no necessity whatever for dieting them previously to their being killed. The best and the most wholesome fowls, are those which are killed immediately from the barn-door of the farm-yard.

Grease in Horses.

This disease most commonly attacks the hind legs, but the fore legs are liable to it. On examining the part, it will be found very hot and tender, the animal appears to suffer considerable pain, and when first moved, catches up the affected leg, if the hind-leg, as if he were cramped. A discharge of matter from the heel soon follows. Grease is brought on by sudden changes from a cold to a hot temperature: such as removing horses from grass into hot stables; or from hastily substituting a generous for an impoverishing diet. Horses which have been exposed to cold water, or snow for some time, and afterwards brought into a hot stable, and permitted to stand upon warm straw, dung, &c. will be soonest affected

with the disease. In fact, the grease in the horse appears very similar to chilblains in the human subject, and is produced by similar causes, viz. exposure to heat when the limbs are unusually cold. In this complaint, bleeding, purging, and rowelling, have been very generally recommended, but they are by no means always attended with success; and indeed we are disposed to consider bleeding as decidedly injurious. If, however, a horse when attacked with grease, be in good condition, and particularly if the pain and inflammation be considerable, bleeding will be proper; and, after cleansing the parts affected, a large saturine poultice should be applied. If the horse be costive, a purging ball should be given. The following lotion has effected a cure after emollient fomentations had been tried in vain: Take of corrosive sublimate, two drachms; of muriatic acid, four drachms; of water, one pint: mix them. We think, however, that the green basilicon, the tar ointment with calomel, in the proportion of one drachm of the latter, to an ounce of the former, or the yellow basilicon and red precipitate, are much more efficacious applications. The strictest attention to diet, regimen, and cleanliness, must be observed during the whole treatment of grease, and gentle exercise must be persisted in. The horse should not be tied up in a stall, but stand loose while in the stable, or be turned out in some dry paddock, when the weather is favourable. The best means of preventing grease is, to give the horse regular exercise, to dress him well, and especially to keep his legs and heels dry and clean, and to avoid the extremes of heat and cold. A horse affected with the grease should not come in contact with other horses.

Bruised Oats.

A correspondent, who has tried feeding his horses on whole and on bruised oats, states, that a horse fed on bruised oats will look and work as well as one fed on double the same quantity of oats not bruised. This is an important consideration at all times; but particularly in the event of a considerable rise in the price of that grain.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 450.)

THE MOON.

FROM the earth and the atmosphere, we now ascend in our speculations, and, in our way to regions more remote, turn aside a little, and consider the moon. The first thing that strikes our attention in viewing this resplendent luminary, is the opacity of her substance, and diversity of her shades. The moon is not of herself a luminous body, but shines by the borrowed or reflected light of the sun; and her face, instead of being too dazzling to behold, presents, like the earth, a dark, unequal surface, pleasantly diversified with hills and valleys, mountains and cavities. Seas and lakes have also been exhibited as adorning this body, by the constructors of some maps of the moon; but, the powerful glasses of Dr. Herschel are

said to have dissipated such delusions; and as it appears from the clearness of her disc, and the circumstance, that when any star approaches her, it retains its lustre till it touches the very edge, and then vanishes in an instant, that the moon has no atmosphere; there is the less probability that there are lakes and seas, from which clouds and other atmospheric phenomena are formed.

The Phases of the Moon, and the circumstance of her having always the same face turned to us, are very rationally accounted for as follows: the moon is known to have a twofold motion; the one she performs round the earth in the time of a lunar month, and the other she performs round her own axis in exactly the same period. By the latter motion, she naturally behoves to turn always the same face to the earth; and by the former her various phases are produced. When that part of the moon which is illuminated by the sun is turned wholly towards the earth, we then see one of her sides, round and fully enlightened, and in that situation we say we have full moon; when the side illuminated is turned from us, by being betwixt us and the sun, she becomes totally invisible, and then we have the change; when shortly after the enlightened part re-appears, we call it the new moon; and when it exhibits a half-enlightened aspect, the moon is said to be in her first or last quarter, according to the time of her age.

Eclipses.—There are no phenomena better understood by modern astronomers than the nature of eclipses; and so far is there from being any thing supernatural or mysterious in them, that were the orbit of the moon perfectly parallel, or in the exact plane with that of the earth, there would be an eclipse of the moon at every full, and of the sun at every change; for there is not a doubt that an eclipse of the moon is occasioned by the dark body of the earth happening to be in a line betwixt the sun and the moon, when the moon is in a direction opposite to the sun; while an eclipse of the sun is caused by the dark body of the moon passing between the earth and the sun, when she is in that part of the heavens. That eclipses do not more frequently happen, arises from the orbit of the moon being wisely made to incline to that of the earth at a small angle, by which, although they sometimes take place, it is so unfrequent, as not to exceed, at an average, four in the year; and of these, two only may be expected visible at any particular place.

The Harvest-Moon.—In the path which she describes in the heavens, the moon is made to rise every day later than she did on the preceding; but the exact period between the time of her rising differs so considerably in different seasons of the year, that although in the spring she is an hour and twenty minutes later in rising one day than she was on the preceding, the difference in autumn is so inconsiderable, as scarcely to be perceived for several days together. No sooner does the sun set, towards the middle of September, than the moon immediately rises in her glory for several days, by which the day is considerably lengthened out in that most important of all seasons; and Nature, as it were, points to the husbandman to make the best of his time in cutting down and securing his crops before the equinoctial gales and storms of winter set in. About the equator, where there is no variety of seasons, the moon rises, with the greatest regularity, about forty-nine minutes later every day than on the preceding; but as we advance north or south from that line, and get into a more variable climate, the little difference in the rising of the harvest-moon becomes more perceptible. At the polar circles, where the

mild season is very precarious and of short duration at that advanced season of the year, the autumnal full moon rises at sunset from the first till the third quarter; and at the poles, where the sun is half a year below the horizon, the winter full moon shines constantly from the first to the third quarter! In these respects the moon, that faithful companion and attendant on the earth, may be said to proportion her services to the emergency of the occasion; but even in the ordinary aid she affords, in the absence of sunshine, her influences are of infinite advantage. The Hebrews, the Greeks, the Romans, and indeed the ancients in general, were wont to assemble at the time of the new moon, to discharge the duties of gratitude and devotion. The oldest measure of time, taken from the revolutions of the heavenly bodies, is supposed to be a month: and when the king of the Pelew islands entrusted his son to the care of captain Wilson, he inquired how many moons would clapse before he might expect his return.

By the dark, opaque, and unequal surface of the moon, the light of the sun is reflected to the earth, after that superb and glorious luminary has left our hemisphere, to visit other climes; and what a transcendently magnificent spectacle does a moonlight scene present, independent of the incalculable blessings it is made to produce. How welcome are the harbingers of this bright luminary to the toiling traveller, when almost fainting under his unremitting but fruitless exertions, to gain the goal of his journey before the close of day! How comfortable to the bewildered mariner as he ploughs the deep on an unknown coast; and how cheerful to the lonely shepherd, as he tends his fleecy charge in the otherwise deep gloom of some sequestered valley, or tunes his midnight pipe among the solitary tops of his native mountains. Even on the mighty ocean the moon extends her influence: the waves of the sea are swollen and lifted up by the energy of her power; and it is far from being improbable, that what has such an effect upon this great fluid mass, may not also make some very important and sensible impressions on that atmosphere in whose agitations and changes we are so much interested.

The Almanack of Life.

The progressive stage of man's existence bears a striking analogy to the vicissitudes of the seasons, comprising in each succeeding month the period of seven years; a calculation which suppositiously extends the duration of life to the advanced age of eighty-four, beyond which all must be considered a dreary blank, neither profitable to ourselves nor desirable to others.

JANUARY.—*Infancy.*—This month, which commences our year, may be justly compared with the infant state of man, whose faculties are yet in embryo. The sunshine of joy irradiates but transiently; it illumines his early days with glances of pleasure unsubstantial and evanescent; a tedious night of helplessness and ignorance effaces the impressions made during the day. Artificial warmth, invigorating food, and refreshing sleep, are all that he requires or finds solace in.

FEBRUARY.—*From 7 to 14.*—The bud of intellect now expands to imbibe the genial rays of instruction, which the all-cheering luminary of spring nourishes into blossoms of early promise. All is gaiety and pleasure; nature appears decked in vivid delightful colours, variegated, fresh, and blooming; no gloom darkens the surrounding atmosphere; every

thing presses on the senses with the charm of novelty ; all is gaiety undisturbed and enchanting.

MARCH.—14 to 21.—This month is generally ushered in with boisterous winds and nipping frosts. The hapless mariner beholds his vessel wrecked upon the very rocks which bound his much-loved home. Vegetation perishes through severe and untimely frosts ; and deluging rains, descending with impetuous force, crush the springing blade, and despoil the beauty of the gay parterre. Even thus do the rude passions of man's soul break forth with resistless force at this unsettled period of existence, wrecking the fragile bark of youth : the tide of dissipation sweeps away the principles of virtue which have not had time to take root, and every noble energy is blighted by the destructive influence of bad example.

— APRIL.—21 to 28.—Sunshine and showers now prevail alternately : the fruits of a good education appear emerging from the beauteous blossom, but as yet they are crude and imperfect. Nature appears in her most lively garb ; a few passing clouds may obscure the horizon, but they soon discharge themselves, and pass away. So do the temporary sorrows of youth disappear, leaving no painful recollections on the mind ; like the refreshing rain which falls upon the earth, reviving drooping nature, so do the trivial disappointments of this early state serve but to render hope's perspective more alarming.

MAY.—28 to 35.—The face of nature now wears a fresher bloom : the gardens are luxuriously filled with flowers, the trees are covered with foliage, and the swelling corn begins to fill the ear. So is the body of man ripened to perfection, the morals are formed, and the strongest energies of the mind disclose themselves. He indulges in luxurious pleasures, and contributes to the gratification of others by the exertion of his useful and agreeable qualities.

JUNE.—35 to 42.—The summer is now before us ; we begin to gather the fruits, and already some of the spring flowers fade and droop ; dense clouds obscure the sun even at noon-day ; vivid lightnings shoot athwart the sky ; and the thunder, in an unexpected moment, bursts over our heads. Thus does man already prepare to gather the fruits of his good works, or begin to dread the punishments of his transgressions. The simple hopes and pleasures of youth fade and wither in remembrance ; they obscure his reason, blight his virtues, and the misfortunes they occasion burst unexpectedly upon him, astonishing and appalling him even in the moments of pleasure and exultation. He perceives that the days of licentious enjoyment are short ; that a long winter of remorse may succeed ; and happy is it for him if he profit by the hint which the season itself affords.

JULY.—42 to 49.—The bright days of summer are now passing away with swiftness unnoticed. The tempting fruits have been plucked from the trees, leaving them bare and unsightly ; others of later growth now bend beneath the luscious burthen. The hay has been got in, the corn is ripe for the sickle, and after-crops of grass begin to shoot from the earth. It is now that man is drawing towards the harvest of his happiness ; most of the pleasures which he once pursued with avidity have lost their zest ; those who have too early wasted their talents, remain neglected as an useless incumbrance upon the face of the earth ; while those who have preserved their morals uncorrupted, and suffered their judgments to be matured by experience, are sought after as precious fruits, and justly appreciated for their superior excellence. At this period also, man beholds

a new generation rising to perpetuate his virtues : his tender offspring calls for all his care and attention ; he looks anxiously forward to the period of its growth and improvement, in the fond hope that it will not only gladden his own heart, but contribute to the general benefit of society.

AUGUST.—49 to 56.—The yellow tints of autumn now begin to check our exultations, and remind us that earthly bliss is not permanent : and as the aspect of nature undergoes a gradual change, so does the face of man : his cheek begins to furrow, his locks turn grey, and the bloom of healthful vigour fades from his cheeks ; pleasure fatigues his relaxed frame, and exertion weakens his intellectual powers, which have now passed the period of improvement. The winter of age seems advancing with hasty strides ; more hasty than welcome. He looks back with regret to the hours of spring and summer, when all was gaiety and mirth ; they seem to have receded with equal rapidity, and the present hour is too often wasted in unprofitable retrospection and dissatisfied anticipation.

SEPTEMBER.—56 to 63.—This is the period of rest and recreation, feasting and revelry, when the season of labour is over. The harvest is got in, and the days are considerably shortened. Man now begins to seek refuge from oppressive cares and gloomy apprehensions, in convivial hilarity and unlimited indulgence at the social board. He has gathered his harvest of knowledge, his toil is at an end, and he proudly exults in his vast acquisition, without reflecting how soon he may be called upon to render up a just account, and see his boasted stores transferred to others.

OCTOBER.—63 to 70.—The fields now appear dreary, the hedges bare ; no melody fills the grove, but rude howling winds sweep the earth, and scatter the straggling leaves in every direction. Thus also is man by this time stripped of all his external graces ; he becomes morose and sullen ; his appearance no longer diffuses cheerfulness ; he neither pleases nor is pleased. The storms of calamity break on his devoted head, scattering his dearest connexions ; friend after friend drops off and is swept away ; he remains disconsolate and cheerless.

NOVEMBER.—70 to 77.—Gloom and desolation now extend their depressing influence ; every vestige of cultivation is buried beneath the deep encrusting snow ; the meandering stream is bound in icy fetters, and heavy fogs obscure the face of heaven, wrapping all in impenetrable darkness : even thus are the faculties of man beclouded at this advanced period. The hoary frost of age settles on his head ; the warm current of life freezes in his veins ; his senses become torpid. No ray of intelligence illumines the gloom which surrounds him ; no genial warmth reanimates his palsied frame.

DECEMBER.—77 to 84.—Behold now the life of man, with the season, drawing to its close. No material change has taken place in the aspect of things, yet even this dreaded epoch is more tolerable than the preceding, for the pains and privations of mortality seem near their termination. A fresh spring will appear, and vegetation flourish anew ; and why should not the just man rejoice that his earthly course is also run, and that he is about to rest from all his labours.

Beauties of England.—No. V.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR ;—Perceiving in your former Numbers some interesting particulars of a few of the most picturesque and delightful spots in England, I beg leave to hand you a descriptive account of an excursion which I took

some time since. I have copied it almost literally from the original in my memorandum-book. The perusal has recalled to my mind some of the finest and most delicate associations it ever possessed ; and should it be capable of affording the readers of your valuable Magazine any pleasure, I shall be gratified in the thought that there exists in the world some corresponding feelings with my own.—I am, Sir, your obedient servant,

MONTMORENCI.

In the heart of England is situate a spot distinguished even now for the same primeval simplicity and patriarchal hospitality as were used in "the olden time." On the confines of Derbyshire, and towards the south-western border of the county of York, extends a large tract of country, shut out from the rest of the world by lofty mountains. In this sequestered region the inhabitants reside, remote from the bustle of the world, and unconscious of its changes. Their manners and habits have undergone little variation ; and their minds are rude and uncultivated as their forefathers. The sound of the axe is never heard in their patches of plantation ; and their habitations remain in the same state as when they were built, with the exception of the alteration and additions necessary to repair the ravages of time ; and these last are executed precisely in a similar style. It would seem as if innovation were sacrilege, and departure from ancient custom a crime. Secluded from communication with the world, from the nature of the country and its almost impassable roads, the people are born, live, and die in the same cottage, without knowing of or seeking for, a richer or more fertile land. The furniture, and the inmates of each house, seem alike regarded as heir-looms by the owner, to be by him transmitted to the next possessor with equal ease. Each farm-house stands alone, inclosed with trees, to which belongs a large quantity of ground cultivated for every purpose needful for existence, whilst large flocks of sheep are sent to graze on the sterile hills surrounding. At one season of the year only do the inhabitants relax from their employments ; this is generally in August, and their grand festival, called the wakes, is held, and continues for a week : it was my lot once to visit this place during the joyful celebration of this feast. Whoever comes is welcome ; but should the family happen to be known, as in my case, then attention and hospitality are unbounded. After a ride over the hills, I must confess my appetite was exceedingly sharpened, and for the first day at least I did ample justice to the substantial viands which were served in profusion : the pressing requests to induce me to eat were by no means ungrateful ; and I pleased my hospitable entertainers, by giving them the most satisfactory proofs of relishing their repast. After dinner, spirits were brought in, but my favourite beverage was the capital malt liquor, which "now in floods of amber shone." The song, and jest, and widely pealing laugh, went round till day began to decline. Tea was then introduced (a great rarity), and our appetites, stimulated by the earnest solicitations of the dame, again did honour to the entertainment. Rural games followed ; and I, for one, could have no possible objection to them, since at forfeits I got "kisses not a few" from the ruby lips of the blushing belles of the dale. To close the day, a tremendous supper smoked on the board, and with different amusements, assisted with potent draughts of liquor, we kept up the feast until what was deemed an extraordinary late hour—it was twelve o'clock. I was then conducted to the antique chamber appropriated for strangers, and left alone. I laid me down to sleep, but it was in vain ; my fevered head and distempered brain felt the effects of the debauch too strongly : for some time I tossed

and tumbled about on the bed, till, finding the hope of repose fruitless, I determined to rise and enjoy the sweet refreshing dawn. Forthwith I dressed and went to the window, which opened on a beautiful prospect. The whole valley was before me; and the gray clouds, even while I gazed, began to assume the lovely tinge reflected from the first ray of the rising sun; gradually the light became more distinct and perceptible, till at length the mighty monarch of the East burst forth in all his effulgent beauty, "rejoicing as a giant to run his course." The mist which till this instant had covered the mountain's brow, now slowly wreathed in columns, and dispersed before the glorious luminary, who drew aside, as it were, the grand curtain of nature, and presented to my admiring eyes a clear and perfect view of the surrounding scenery. The tops of the trees and the heights of the loftiest eminences were gilded by the earliest beams of the "God of day," whilst the spray arising from the headlong dashing of a rude cascade glittered in his rays. I heard the barking of the watchdog, and soon afterwards beheld the shepherds unpenning their flocks, and driving them slowly to their respective districts: this sight strangely affected me: to them it was the commonest incident of life, while it transported me to the distant and fabled plains of Arcadia, and brought on a train of feelings and sensations always so dear and seducing to the youthful heart, that I was afraid to dismiss it. I still continued to gaze, it is true, and even more intently than before, on the delightful variety and unequalled magnificence of the scene; but the eyes of my mind were on other objects, and far different thoughts engaged my attention than those which had recently occupied it. Long and tedious years of disappointment and vexation have dissipated the golden visions which then floated in my entranced imagination, and have stripped the heavenly enchantments of all their dazzling and transcendent loveliness. The picture still exists, but it has lost all its charms; its brilliancy is obscured, and its soft and shadowy beauty vanished, without leaving one cheering beam to enlighten its dull reality.

I was prevented from dwelling longer on my romantic fancies by a loud knocking at my door, and on opening it, found the farmer with his dog and gun, ready prepared for an excursion on the moors, where he invited me to accompany him; we went, and had some excellent sport. The only inconvenience I sustained was from the intolerable weight of my gun, which I verily believe to have been made in the early part of the last century, and most certainly before the time when the genteel light fowling-pieces at present in use were invented. On complaining a little of the burthen on my shoulder, I could perceive mine host's estimation of me to be somewhat lessened, and unfortunately I had nearly ruined myself entirely in his regard, by intimating, after six hours' good exercise among the hills, several times up to the knees in heather, and not unfrequently the same depth in water, that I should have no particular objection to return the nearest way home. He asked me quickly if I was tired; and by his contemptuous tone and air I perceived that my reputation wholly depended on my saying "No," which I instantly replied, with all the fierceness of which I was capable; and by way of removing the unfavourable impression of my former request, I forthwith strenuously urged our proceeding for a couple of hours longer; this was the time stipulated for the good man's return, and he therefore readily assented. We resumed our sport. I shall never forget the fatigue I endured, and can only attribute my capability of supporting it from the circumstance of my constantly inhaling the re-invigorating air of the mountains. At last, loaded with game, we turned again to the dale, and arrived just as the

anxious dame was waiting our approach to serve up dinner: I could not help remarking, that the farmer was as fresh as if he had only taken a short morning's walk, while I dragged my limbs after me in a complete state of exhaustion. It would be tiresome to enter into a further detail of the occurrences of the day, which would only be a repetition of the preceding. Three days I remained with this hospitable people; and on the fourth, when I quitted them, I turned my horse's head with sadness from the vale, believing that I had left behind me the only relics of the true old English independence, hospitality, and virtue, undebased by association, and uncontaminated by the world. M.

Application of the Mind to Business.

The principal rules of any art or calling being learned, the next thing to be considered is how they may be successfully reduced to practice. Three of the main things that tend to make any profession both easy and profitable, are method, application, and dispatch. Exactness of order is the beauty of work of every kind; and not only so, but it is highly necessary in order for the speedy dispatch of it: he that, in his calling, is not in some good measure a master of method, will be continually running from one thing to another, leaving many things not half finished; or, he will be nearly as long in looking for what he wants, as he would be in finishing what he designed. Application of mind, together with some good degree of labour, according to the nature of the calling, either of the head or hands, or both, is of so much consequence, that, without it, no one thing in life worth having is to be expected. The only way to have the mind inspired with a delightful application to any kind of business, is to dwell much in thought upon its usefulness, so as to answer some valuable end in human life: a powerful persuasion of the pleasure and profit of any thing in pursuit, will carry one through almost any difficulty. It is a maxim in the busy world, Dispatch is the life of trade. This ought to be endeavoured for in the morning of life; for if the art of turning off of business be not then learned, it will hardly ever be attained afterwards. What detriments young people exceedingly is, their setting out upon the mistaken notions of the value and use of the things they would attain; or else, they misapprehend the way to attain their proposed end; from whence it frequently happens that, beginning upon mistaken principles, their endeavours often end in disappointment, and late repentance; the golden hours of youth are wasted to little purpose; and their projects, like the web of Penelope, are alternately wove and unravelled out again.

Happy the youth who, in his first setting out in life, is blessed with an able and experienced friend; one who has gone before him in the like employment; one who is able to form his conduct upon solid and unshaken principles, for the management and dispatch of business; and more happy the youth that knows when he is well advised.

Defence of Rooks.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR;—In your last Number appeared rather an alarming calculation of the injury and waste occasioned by Rooks. The sum total is certainly exaggerated, although you affect to have taken the lowest data; and I doubt not you will see the mischief that might ensue, were such opinion

generally received; fortunately it is not. The farmer is well aware of the services these useful bipeds render; services which overpay all the destruction they are ever guilty of committing; and which the following extract may serve to illustrate:

"These insects (hedge-chafers) appear in hot weather in formidable numbers, disrobing the fields and trees of their verdure, blossoms, and fruit; spreading desolation and destruction wherever they go. They appeared in great numbers in Ireland, during a hot summer, and committed great ravages. In the year 1747, whole meadows and corn-fields were destroyed by them in Suffolk. The decrease of rookeries in that county was thought to be the occasion of it. The many rookeries with us, is, in some measure, the reason why we have so few of these destructive insects."

Every friend, then, of agriculture and of humanity, must feel concerned in the preservation of these birds; and looking upon you, Mr. Editor, as such, I beg the insertion of this "defence of the rook."—Your's, &c.

P. T.

Shirt Tree.

The numerous and well-known voyages to the South-Sea Islands, &c. have made us all well acquainted with what is called the *bread-tree*, as well as another kind, known under the name of the *butter-tree*. But it remained for the indefatigable M. Humboldt to discover, in the wilds of South America, a tree which produces ready-made *shirts*.

"We saw on the slope of the Cerra Dnida," says M. Humboldt, "shirt-trees fifty feet high. The Indians cut off cylindrical pieces two feet in diameter, from which they peel the red and fibrous bark, without making any longitudinal incision. This bark affords them a sort of garment, which resembles sacks of a very coarse texture, and without a seam. The upper opening serves for the head, and two lateral holes are cut to admit the arms. The natives wear these shirts of marima in the rainy season: they have the form of the *ponchos* and *ruanos* of cotton, which are so common in New Granada, at Quito, and in Peru. As in these climates the riches and beneficence of nature are regarded as the primary causes of the indolence of the inhabitants, the missionaries do not fail to say in showing the shirts of marima, 'in the forests of the Oroonoko, garments are found ready made on the trees.' We may add to this tale of the shirts, the pointed caps, which the spathes of certain palm-trees furnish, and which resemble coarse net-work."

Early Rising.

The difference between rising at six and rising at eight, in the course of forty years, supposing a person to go to bed at the same time he otherwise would, amounts to 29,000 hours, or 3 years, 121 days, and 16 hours, which will afford eight hours a day for exactly ten years; which is in fact the same as if ten years were added to the period of our lives, in which we might command eight hours every day for the cultivation of our minds and the despatch of business. This is a result of early rising, which, besides that it contributes so much to our general health, is deserving of serious consideration.

Origin of the Term "Spinster."

Among our industrious and frugal forefathers, it was a maxim that a young woman should never be married until she had spun herself a set of body, bed, and table linen. From this custom all unmarried women were termed spinsters, an appellation they still retain in all law proceedings.

Mistaken Civility.

A gentleman mistaking a very small lady, who was picking her way over a dirty channel, for a very young one, snatched her up in his arms, and landed her in safety on the other side, when she indignantly turned up a face expressive of the anger of fifty winters, and demanded why he dared to take such a liberty? "Oh! I humbly beg your pardon," said the gentleman, "I have only one amends to make;" and he caught her up, and placed her where he first found her.

Bon Mot.

A person being seated at table between two tradesmen, and wishing to cast a slur upon them, said, "How prettily I am fixed between two tailors!" On which a gentleman observed, that being beginners, they could not afford to keep more than one goose between them.

Charades, Conundrums, &c.

CHARADES.

1.

All attentive my *first* to false tales that are told,
Tho' 'tis true I was with father Adam of old.
In my *last* every year many thousands are laid,
How transient, alas! is all human parade!
On earth let a jester be ever so droll,
He never can jest if he is in my *whole*.

2.

My *first* is a measure by no means uncommon,
My *second* a weight that three letters express,
My *whole* an attendant on each man and woman,
Forming a requisite part of your dress.

CONUNDRUMS, &c.

- 1 Why is my tying a string round a globe like Oxford College?
- 2 Why is the letter G like an alchymist?
- 3 Is there the child of another man, whom I ought to love as well as I love my own child?
- 4 What smells the strongest in an apothecary's shop?
- 5 What word can be formed of one hundred and one, five, and one and fifty?
- 6 What word, of seven letters, reads backwards and forwards the same?

POETRY.

January.

THE annual round of fleeting time is past,
 And dark December, with his gloomy train,
 Flies from the op'ning year, with fleeting haste,
 And in vacuity dissolves again.
 With clouds enwrapt Aquarius opes his urn,
 Diffusive drop the penetrating show'rs :
 Tempests, subservient to his will, return,
 And Eolus emits his raging stores.
 High swelling rivers now disdain their bounds,
 And seek new paths beyond their oozy bed ;
 Rolling impetuous o'er the fertile grounds,
 They scatter devastation as they spread.
 Loud roars the tempest o'er the darken'd plain !
 Beneath the mount the clay-built cottage shakes !
 Tall, leafless elms a contest fierce maintain,
 And nod their branches to the blast's attacks !
 Changed the dull scene !—in spotless white array'd,
 (Whilst heaven's high arch cerulean splendid shines)
 Appears each sky-topt hill, each hidden mead,
 And nature in her snowy mantle shines.
 Each bush and brake now yield a gelid dart,
 And pendant bear their sparkling crystal load ;
 The tender blades with polish'd lances start,
 And beauty reigns amidst their wild abode.
 The feather'd warblers cease their tuneful song,
 And seek a shelter with unfaithful man :
 To thatchy roofs, by hunger drove, they throng,
 And at the doors pick up the scatter'd grain.
 With feeble force the sun emits his light :
 His rays, scarce felt, soon sink in Thetis' breast,
 Adding fresh lustre to the dazzling white,
 He gains, with rapid speed, the destined west.
 No more the boundless ragings of the deep
 Destructive blast the peasant's future care ;
 Fetter'd in icy bands, they silent creep
 Beneath the glassy veil of Greenland's air.
 Intensely cold, the village fires blaze !
 Secure at home, from nature's frigid sway,
 The honest villagers elude the days,
 And o'er the jug the cv'nings pass away.

* * * *

Newmarket Wil.

At tea, with some ladies, a Newmarket squire
 Rose to hand round the toast, which stood long at the fire ;
 The touch burnt his fingers—he stamped and he swore,
 And quitting his hold, dropped the whole on the floor.
 The ladies all laughed, but young turf cried, elate,
 “ Well, the *heat* I have gain'd, tho' it seems, lost the *plate*.”

WEEKLY ALMANACK.

JANUARY. Saturday, 14.—Oxford Term begins.—High water, morn. 30 min. p. 5; aft. 43 min. p. 5.—Sun rises 53 min. p. 7, sets 7 min. p. 4.
Sunday, 15.—Second Sunday after Epiphany.—Duke of Gloucester born.—High water, morn. 9 min. p. 6; aft. 31 min. p. 6.—Sun rises 52 min. p. 7, sets 8 min. p. 4.
Monday, 16.—Moon in first quarter 38 min. p. 4 morning.—High water, morn. 54 min. p. 6; aft. 17 min. p. 7.—Sun rises 51 min. p. 7, sets 9 min. p. 4.
Tuesday, 17.—High water, morn. 44 min. p. 7; aft. 11 min. p. 8.—Sun rises 50 min. p. 7, sets 10 min. p. 4.
Wednesday, 18.—Saint Prisca. This lady was a native of Rome, and at an early age converted to Christianity; but she refused to abjure her religion, and in consequence was beheaded by order of the Emperor Claudius, in the year 275.—High water, morn. 43 min. p. 8; aft. 15 min. p. 9.—Sun rises 49 min. p. 7, sets 11 min. p. 4.
Thursday, 19.—High water, morn. 48 min. p. 9; aft. 21 min. p. 10.—Sun rises 48 min. p. 7, sets 12 min. p. 4.
Friday, 20.—St. Fabian: this saint, a Roman, succeeded to the pontificate in 236, and died a martyr in the persecution of Decius, in 250.—High water, morn. 54 min. p. 10; aft. 28 min. p. 11.—Sun rises 46 min. p. 7, sets 14 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	55	to 70
New Red Wheat	48	.. 56
New White ditto	59	.. 66
Rye	34	.. 38
Barley	38	.. 40
Pale Malt	60	.. 68
Feed Oats	21	.. 26
New Pigeon Beans	43	.. 45
Boiling Pease	50	.. 54
Grey Pease	41	.. 44
Rapeseed (new) per last 23l. to 24l.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s.	d.	s.	d.
Beef	3	8 to 5 0	3	8 to 4 10
Mutton	4	2 .. 5 2	4	0 .. 5 2
Veal	4	0 .. 6 8	4	0 .. 5 8
Pork	3	8 .. 5 0	3	8 .. 5 0
Lamb	0	0 .. 0 0	0	0 .. 0 0

Cattle at Market.

	Mon.	Fri.
Beasts	2,811	540
Sheep	17,520	4,960
Pigs	120	90
Calves	210	190

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 4d.	Veal 3s. 8d. to 5s. 4d.
Mutton 3 0 .. 4 4	Pork 3 8 .. 5 0
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	58s. to 60s.	York .. 52s. to 56s.
Cambridge ..	58 .. 60	

Irish.

New Carlow 90s. to 94s.	Belfast 90s. to 92s.
Waterford .. 86 .. 90	Cork .. 86 .. 90
Newry	Dublin 88 .. 90

CHEESE, per Cwt.

Double Gloucester 66s. to 70s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 70	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	46 to 50
New Waterford sides	50 .. 54

HAMS, per Cwt.

Irish	64 to 70
Westphalia	56 .. 60
York small	95 .. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3½ to 2	4½	
Congou	2	6½ .. 3	6½	
Souchong, good and fine	3	9 .. 4	10	
Gunpowder	5	8 .. 7	4	
Twankay and Bloom	3	5½ .. 3	8	
Hyson, common	4	0 .. 4	5	
—, good and fine	4	6 .. 5	10	
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6 to 6	0	
Ware	4	0 .. 6	0	
Middlings	3	0 .. 3	6	

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Adairs	36	6
Beaumont	35	0
Hebburn Main	40	0
Holywell	38	6
Killingworth	41	3
Percy East	36	6
Shipcote	37	3
Tanfield Moor	38	0
Townley	36	6
Willington	41	6
Walls End, Bewick and Co.	42	9

Sunderland.

Hedworth Main	33	0
Lambton Primrose	40	0
Lyon's Main	41	0



VIEW OF THE SHIPS FURY AND HECLA,
As they were seen on the 1st July, 1822.

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

ARCTIC EXPEDITION,

UNDER THE COMMAND OF CAPTAIN PARRY.

(*Plate.*)

IN 1819 two vessels were fitted out, under the command of capt. Parry, with a view of discovering a north-western passage into the Pacific Ocean; but the result of this undertaking not proving satisfactory in the principal object of the expedition, this gentleman, in company with capt. Lyon, again sailed in 1822, the one commanding the *Fury*, and the other the *Hecla*: they were accompanied by the *Nautilus* transport, which contained the provisions and necessaries. The three vessels weighed anchor from the *Nore* on the 10th of May, in the same year. On the 19th, they made the *Orkneys*, where they remained eleven days, completing all fittings and arrangements, and preparing the ships in every possible manner for the rough wear and tear from the obstructions of the ice, and the effects of the severe cold, which experience taught them to expect.

In the latter part of June they reached the great body of the ice, and the voyage so far had been tolerably fair and prosperous; but the cold now became intense: some notion may be formed of its severity from the fact, that when one of the seamen, who lost his fingers by the frost, put his hands into a basin of cold water to thaw them, the cold communicated by them to the water was so great, that a film of ice was formed on the surface. On another occasion, when the thermometer stood at 55° below zero, one of the officers took a bottle of fresh water up to the maintop, and pouring it down through a cullender, by the time it reached the coping of the ship, it was congealed into irregular spherical pieces of ice, and was caught into a tin dish: the height was about forty feet, so that it must have frozen in less than two seconds of time.

They now passed up *Hudson's Straits*, keeping in with the land on the southward, and carefully examining the whole coast towards *Repulse*

Bay. After considerable obstructions from the ice, they made Resolution Island in the Bay. The Nautilus was now unloaded of her stores, which were divided between the two ships, and on the first of July she parted company on her way home to England. The ships were now completely stored for three years, and in all respects equipped to continue the search for the hoped-for passage; to which end, the vessels were employed, during the summer, in a careful examination of Repulse Bay, and inlets to the eastward. No success, however, attended those endeavours; the openings were merely inlets running deep into the American continent. They continued their inquiries till October, and on the 8th, the sea beginning to freeze, the ships were brought up for first wintering at a small island, in longitude $82^{\circ} 33' W.$, latitude $66^{\circ} 11' N.$ This place they named Winter Island. On this spot the ships were first frozen up, from their laying up on the 8th, to the 2nd of July the following year. The Hecla lay within about three hundred paces of the Fury, and they held a friendly intercourse with each other. The ships were amply provided, both with the means of preventing the penetration of the frost from without, and with those of preventing the escape of the warm air from within, as well as a new arrangement by which the whole space between decks was heated by currents of warm air conducted through metal pipes wherever it was desirable. During the early part of the winter of 1822, their time wholly, and with little or no diversity, was employed in airing and heating the vessels, and keeping them dry and clean, and in various exercises, visiting, and amusements.

In the month of February, about fifty Esquimaux made their appearance among them, roaming along the shore in search of food; these people, it appears, take up their abode wherever it can be most readily obtained. They erected their snow-huts, and took up their temporary residence within a short distance of the ships. They depend chiefly on the sea for their subsistence, and are therefore reasonably supposed to confine their wanderings to its shores, and never to establish themselves in an inland situation. Their snow houses are extremely curious, both from their simplicity of construction, and the effectual protection they afford their owners from the cold. A spot is selected, which is covered with snow to the depth of about two feet in diameter; they trace in this material a circle of about twelve feet in diameter, and form the snow thus inclosed within the circle into blocks or masses of about eighteen feet six inches in width, and of depth equal to the thickness of the snow. The instrument which they use in this preparation of their materials is simply a broad knife, having a long handle. The snow is of sufficient firmness to allow of its being used with almost as much freedom as soft stone. Being cut from the circle first described, each block has a slight degree of curve: the blocks of snow thus prepared are next fitted on each other like courses of masonry, each course being scraped or cut as it is laid, so as to give it a slight inclination inwards; by this contrivance, as the number of courses increases, the building gradually assumes the figure of the dome of regular architecture; when sufficiently advanced, the remaining aperture is closed with a more sudden curve, by cutting the remaining blocks of snow in the form of wedges, instead of the square figure of those lower ones; the building is thus continued till the roof attains the height of about eight feet, and it is at last closed up by a single block of a conical form. A small quantity of loose snow is spread over the top and sides, which closes the small crevices; a low narrow door is then cut out of the solid wall with the knife, and a plate of clear ice is fixed in a smaller square aperture to admit light.

The building thus finished, has from without a more regular and beautiful appearance than could be imagined, from the wild and uncouth manners of the builders, while within it seems equally extraordinary that the arrangement they display should be the contrivance of so unpolished a race of beings, or intended for their accommodation. The bed place is formed of blocks of snow, but with the utmost regularity and neatness, and the whole is thinly strewn with the smaller branches of the pine-tree, to prevent the heat of the body affecting the snow; at each end of this couch stands a pillar or block for the reception of a lamp and the garments which the sleeper may choose to lay aside during his repose. The whole production seems rather the work of a civilized than an uncultivated people. Their sledges are all drawn by dogs, every family having six or eight of them, and sometimes eight are fastened to one sledge; the voice has great command over them, and they obey their masters very readily: several of these animals were afterwards brought home in the ship. They are remarkably stout and well made, with very strong legs and broad chest; their head is like that of a wolf, and their voice is more like the howl of this animal than the barking of a dog.

The melting of the snow at the beginning of May put an end to their intimacy with the Esquimaux, who then moved off to the southward. It was not, however, till July 2nd, that the sea was sufficiently clear for them to attempt moving the ships. "One of the most astonishing things at this period," says an intelligent officer on board, "was the tremendous and constant noise of the breaking up of the ice, and the friction of the separating masses. The loudest thunder scarcely ever equalled the crashing, as the ice broke into long rents, which sometimes seemed to extend for miles." The situation in which the ships were secured was, however, so good, that the ice separated and moved off without doing them any mischief, and by the middle of July they were afloat. They kept along the coast to the Northward without making any discovery of importance, or finding any opening which promised a passage. In the beginning of September, they entered a straight tending to the westward, which they hoped would lead to their object; but after penetrating about a dozen miles, they were stopped by the ice. In fact, they were able to do little or nothing, and therefore waited patiently for another summer. They took up their winter quarters on September 24, 1822, and did not again get the ship afloat before August, 1823. In this long period they had time to grow familiar even with the terrors of the spot; and before they got away from it, they were all weary, and nearly discouraged and disheartened. For nearly two months the sun never rose on them, and they only enjoyed a feeble sort of twilight, about four hours of the day. The northern lights were frequently very brilliant, and after the frost set in, they had very few gales of wind. In the early part of the month of September, they were again beset with ice; but by dint of great exertions, they extricated themselves, pulling the ships through the ice more than five miles; and on September 17th, a strong gale of wind from the north-west drove them and large masses of ice together, fast away to the southward, and turned the sterns of their ships to the North Pole; they then made the best of their way to England. On October 10th, they reached Lenwick in Shetland; on the 16th, they arrived at Whitby, and directed their course for the Thames, and were moored off Deptford on Wednesday, the 22nd, having been absent from England two years and five months.

DOMESTIC ECONOMY.

Hints to the Housewife.

Remember that litter is a hydra, which it requires constant care to overcome. In a thousand shapes it haunts every room, drawer, shelf, table, and even chair, and, left to itself, will sometimes swallow up articles of the greatest value ; for if the judgment of the housemaid be trusted to, all is lost. She has not patience to separate the chaff from the wheat, and often picks up the former with care, whilst she throws away the latter. Never keep a professed receptacle for litter, which often degenerates into absolute rubbish, and never trust to a day of setting to rights : what is kept in its proper place, never needs that trouble. Do not imagine that neatness and care demands any unnecessary sacrifice of time, for no time is so completely lost as in hunting for lost things ; but that is so much saved which had been employed in providing a place for every article, so that it may readily be found, even in the dark. The necessity of a neat arrangement of letters, papers, and accounts, to insure our safety, as well as to spare trouble, need not be insisted on. Remember that a young lady's chest of drawers is sometimes taken as a prophetic criterion of her future management, and of the acquirements she has made in learning. What can be more pitiable than a heterogeneous mass of litter in the attic story, either of the human frame, or the dwelling in which it resides ? and what more appalling, than to open a drawer filled with things new and old, gloves dirty and clean, paired and unpaired, skeins of silk and cotton, entangled in a mass, scattered beads, bits of silk and muslins, soiled or faded ribbands, scattered notes of business, and letters of affection cut into squares by the creases worn in them ?

Treatment of a Cold.

TO THE EDITOR OF THE HOUSEKEEPER'S MAGAZINE.

SIR ;—At this inclement season, hardly a single person escapes what is called a cold, and but few so afflicted know how to treat it. The following advice is that given by the late Dr. Beddoes, in his Instructions :—(It should be recollected, that a cold is occasioned either by a sudden change from cold to heat, or from heat to cold ; but more frequently by the former.) —“ When a cold, attended with a cough, is fastening upon a person, what is proper to be done ? This ought generally to be known, as the poor cannot afford, and others at first will seldom take the pains to seek advice. It is not right, then, in the beginning of a cold, to make the room where you sit warmer than usual, to increase the quantity of bed-clothes, to wrap yourself in flannel, or to drink large draughts of piping hot barley-water, boiled up with raisins, figs, liquorice-root, and the like. This is the right way to make the disorder worse. Perhaps there would be hardly such a thing as a bad cold, if people, when they find it coming on, were to keep cool, to avoid wine and strong drinks, and to confine themselves for a short time to a simple diet, as potatoes or other vegetables, with toast and water. I have known instances of heat in the nostrils, difficulty of

breathing, with a short tickling cough, and other symptoms, threatening a violent cold, go off entirely, in consequence of this plan being pursued. I have found the pulse beat from twelve to twenty strokes in a minute less, after a person at the onset of a cold had continued quiet three quarters of an hour in a cold room. It is not only warmth, suddenly applied, that will throw any part of the body, after it has been starved or benumbed, into violent action, and bring on inflammation; strong liquors will do the same."

COOKERY.

To stew a Hare.—Cut off the legs and shoulders; cut out the backbone; cut the meat which comes off the sides into pieces; put all into a stew-pan, with three quarters of a pint of small beer, the same of water, a large onion stuck with cloves, some whole pepper, a slice of lemon, and some salt; stew it gently for an hour, closely covered; then put to it a quart of gravy. Stew it gently two hours longer, or till tender; take out the hare; rub half a spoonful of flour in a little gravy; put to it the sauce, and boil it up; add Cayenne and salt; put the hare in again; and when hot through, serve it in a tureen, or deep dish. Add red wine if you think proper.

To stew Rabbits.—Take a couple of rabbits; divide them in quarters; flour them, and fry them in butter; then put them into a stew-pan, with some good gravy, and a glass of white wine; season them with pepper, salt, and a sprig of sweet herbs; cover them down close, and let them stew till tender; then take them up; strain off the sauce; thicken with flour and butter, and pour it over them.

White Fricassee of Rabbits.—Skin them, cut them to pieces, and lay them in warm water to cleanse them; then stew them in a little clean water, or milk and water, with a bit of lemon-peel, a little white wine, an anchovy, an onion, two cloves, and a sprig of sweet herbs; when tender, take them out, strain the liquor, put a very little of it into a quarter of a pint of thick cream, with a piece of butter and a little flour: keep it constantly stirring till the butter is melted; put in the rabbits, with a little grated lemon-peel, mace, and lemon-juice; shake all together over the fire, and make it quite hot. If agreeable, put in pickled mushrooms, and omit the lemon. Chickens may be done in the same manner.

Brown Fricassee of Rabbits.—Cut them to pieces; fry them of a nice brown, in fresh butter; drain them on a sieve, and pour off the butter; put some good gravy or beef-broth into the pan; shake in some flour; keep it stirring over the fire; add ketchup, a very few shalots chopped, salt, Cayenne, and lemon-juice, or pickled mushrooms; boil it up; put in the rabbits, and shake it round till quite hot. Chickens may be done the same way.

Pigeons in a Hole.—Take four young pigeons; stick their legs in their bodies, as for boiling; season them with pepper, salt, and mace. Put into the inside of each a bit of butter the size of a walnut; lay them in a pie-dish; pour over them a batter, made of three eggs, two spoonfuls of flour, and half a pint of milk. Bake them in a moderate oven, and send them to table in the same dish.

To stew a Calf's Head.—Let it be well washed, and laid in water for an hour; take out the brains, bone it, take out the tongue and the eyes; make

a force-meat with two pounds of beef-suet, and as much lean veal ; two anchovies boned and washed clean ; the peel of a lemon, and some nutmeg grated, with a little thyme ; chop all these together, and add some grated bread ; beat up the yolks of four eggs, and mix with them. Make part of this force-meat into fifteen or twenty balls ; then take five eggs boiled hard, some oysters washed clean, and half a pint of fresh mushrooms : mix these with the rest of the force-meat, and stuff the head where the bones were taken out ; tie it up carefully with a packthread ; put it into two quarts of gravy, or broth, with a blade of mace ; let it be covered close, and stew very slowly two hours. While the head is stewing, beat up the brains with some lemon-thyme and parsley chopped very fine, some grated nutmeg, and the yolk of an egg mixed with it ; fry half the brains in dripping, in little cakes, and fry the balls. When the head is done, keep it hot, with the brain-cakes and balls : strain off the liquor the head was stewed in ; add to it some stewed truffles and morels, and a few pickled mushrooms ; put in the other half of the brains chopped ; boil them up together, and let them simmer a few minutes : put the head into a hot dish, pour the liquor over it, lay the balls and the brain-cakes round it. For a small family half the head will be sufficient. A lamb's head may be done the same way. A little port wine may be put in if approved.

USEFUL RECEIPTS, &c.

A Black Varnish for Old Straw or Chip Hats.—Take of best black sealing-wax, half an ounce ; rectified spirit of wine, two ounces ; powder the sealing-wax, and put it, with the spirit of wine, into a four-ounce phial ; digest them in a sand heat, or near a fire, till the wax is dissolved ; lay it on warm with a fine soft hair-brush, before a fire, or in the sun. It gives a good stiffness to old straw hats, and a beautiful gloss, equal to new, and resists wet.

A Varnish to colour Baskets.—Take either red, black, or white sealing-wax, which ever colour you wish to make : to every two ounces of sealing-wax, add one ounce of spirit of wine : pound the wax fine, then sift it through a fine lawn sieve, till you have made it extremely fine ; put it into a large phial with the spirit of wine, shake it, let it stand near the fire forty-eight hours, shaking it often ; then, with a little, brush the baskets all over with it ; let them dry, and do them over a second time.

To thicken Linen Cloths for Screens and Bed Testers.—Grind whiting with zinc, and to prevent its cracking, add a little honey to it ; then take a soft brush, and lay it upon the cloth, and so do two or three times, suffering it the mean while to dry between layings on, and for the last laying, smooth it over with Spanish white, ground with linseed-oil, the oil being first heated, and mixed with a small quantity of the litharge of gold, the better to endure the weather, and so it will be lasting.

To make Bailey's Composition for Blacking Cakes.—Take gum tragacanth, one ounce ; neat's-foot oil, superfine ivory black, deep blue, prepared from iron and copper, each two ounces ; brown sugar-candy, river water, each four ounces. Having mixed well these ingredients, evaporate the water, and form your cakes.

To preserve Steel Goods.—Mr. Aikin recommends a thin coating of caoutchouc as an excellent preservative of iron and steel articles from the action of the air and moisture : its unalterability, consistence when heated,

adhesion to iron and steel, and facility of removal, render it an admirable substance for this purpose. The caoutchouc is to be melted in a close vessel, that it may not inflame. It will require nearly the temperature of fusing lead, and must be stirred to prevent burning. Mr. Perkins, to whom Mr. Aikin communicated this process, has made much use of it in his blocks, plates, dies, &c. He mixes some oil of turpentine with the caoutchouc, which renders it easily applicable, and leaves the substance, when dry, as a firm varnish, impermeable to moisture. This, when required, may easily be removed by a soft brush dipped in warm oil of turpentine.

To make a superior Lamp Black.—Suspend over a lamp a funnel of tin plate, having above it a pipe, to convey from the apartment the smoke which escapes from the lamp. Large mushrooms, of a very black carbonaceous matter, and exceedingly light, will be formed at the summit of the cone. This carbonaceous part is carried to such a state of division as cannot be given to any other matter, by grinding it on a piece of porphyry. This black goes a great way in every kind of painting. It may be rendered drier by calcination in close vessels. The funnel ought to be united to the pipe, which conveys off the smoke, by means of wire, because solder would be melted by the flame of the lamp.

To make economical White House-Paint.—Skim-milk, two quarts; fresh-slaked lime, eight ounces; linseed-oil, six ounces; white burgundy-pitch, two ounces; Spanish white, three pounds. The lime to be slaked in water, exposed to the air, and mixed in about one-fourth of the milk; the oil in which the pitch is previously dissolved, to be added, a little at a time; then the rest of the milk, and afterwards the Spanish white. This quantity is sufficient for twenty-seven square yards, two coats, and the expense not more than ten-pence.

MEDICINE.

Chalybeate Wine.—Take two ounces of filings of iron, cinnamon, and mace, each two drachms, and two pints of Rhenish wine. Infuse for three or four weeks, frequently shaking the bottle, then pass the wine through a filter. This wine is a remedy for obstructions of the menses. The dose is half a wine-glass taken twice or thrice a day. Lisbon wine, if sharpened with half an ounce of cream of tartar, is also beneficial.

Stomachic Wine.—Take one ounce of Peruvian bark grossly powdered, cardamom seeds and gentian root, bruised, each two drachms; infuse in a bottle of white port, or Lisbon wine, for five or six days, then strain off the white. This is used in cases of debility of the stomach or intestines, in slow recovery after a fever, or for intermittent fevers. A glassful may be taken two or three times a day.

Compound Infusion of Gentian.—Take of gentian root, cut in pieces, half an ounce; dried peel of Seville oranges, bruised, one drachm; coriander seeds, bruised, half a drachm; diluted alcohol, four ounces; water, one pound. First, pour on the alcohol, and three hours thereafter add the water; then macerate, without heat, for twelve hours, and strain. The dose is two or three drachms, at twelve o'clock, seven in the evening, and bed-time, every day, to improve digestion.

Powerful Tonic.—Take of decoction of bark, six ounces; compound tincture of bark, one ounce; bark, in powder, one drachm; calcined

magnesia, one drachm. Form a mixture. Two table-spoonsful are to be given three times a day.

For Debility of the Stomach.—Take of camomile flowers, lemon-peel, orange-peel, each four drachms; boiling water, one pint. Let them remain for four hours, and strain. To the strained liquor add syrup of ginger, six drachms. The dose is a wine-glass full, in the morning early, and repeated an hour before dinner, for habits debilitated by drinking, or natural weakness of the stomach.

Stomachic Aperient Pills.—The pills made according to the following recipe, have been long prescribed as a dinner pill, with success: Take of rhubarb root, powdered, one drachm and a half; Turkey myrrh, one drachm; socotrine aloes, half a drachm; extract of camomile flowers, two drachms and a half; essential oil of camomile flowers, sixteen drops: mix well together, and divide into eighty pills. Two or three to be taken about an hour before dinner.

HUSBANDRY, RURAL ECONOMY, &c.

Cultivation of the Pea.

THOSE pease which amply repay the labour and expense of cultivation are, the grey hog-pea, the common white boiling-pea, the Charlton (or forty-day) Hotspur, the rounceval, blue, large grey, and speckled pease. All these varieties improve most in dry warm soils, though the blue pea will also succeed on poor land. They are raised from seed which is sown from the middle of February to the middle of April, in the proportion of from three to five bushels per acre, broad-cast; but if drilled, two bushels will be fully sufficient. When they are sown broad-cast, the ground is usually harrowed, to protect the seed, from the depredations of birds; but the drilled pease are earthed up and weeded twice; the first time, when they are about an inch above the ground; and secondly, when they attain the height of about four inches. No sooner do pease arrive at maturity, than they are attacked and devoured by rooks, wood-pigeons, and other birds; hence it will be necessary to watch them with care, and after cutting, or hacking them, as it is provincially termed, they should be formed into small wads or bundles, and exposed for some days, so that the straw may wither, and the fruit become dry. Beside their utility for culinary purposes, pease, when harvested dry and ground into meal, are uncommonly serviceable for fattening hogs, as no other grain agrees so well with those animals. If the straw be forward in autumn, and has been housed without injury, it will be little inferior to ordinary hay, and afford a very useful article of fodder, on which every kind of cattle will thrive; and though it be apt to occasion gripes in horses, if given to them before the month of January, yet such effects may be corrected, by allowing a few turnips, cabbages, or potatoes, either with or after they have eaten the pea-straw. A crop of pease is so far from exhausting the land, that it may be considered as an excellent and ameliorating manure. Thus grey-pease, in particular, if sown towards the end of March, and ploughed in shortly

before they flower, will prove a valuable dressing for wheat. Hence, likewise, if the Charlton, or forty-day pea be sown early in the same month, the crop may be cleared off the field towards the end of June, or early in July, so that it will become an excellent preparation for turnips. Should the harvest, however, be later, the wads ought to be laid in rows, and the intermediate spaces ploughed without delay, by which practice the soil will not only be cleared from weeds, but at the same time be materially improved, the surface being rendered more loose and friable, in consequence of the putrefactive fermentation beneath the pease, which exclude the rays of the sun, and retain moisture. In this manner, the culture of pease is not only a source of profit, but also saves labour in tillage, the turnips being sown after a single ploughing, which cannot be effected by any other crop. Such is the method in which pease are cultivated for general use; but in order to obtain them at an early season, the gardeners in the vicinity of the metropolis, raise them on hot beds. For this purpose they sow the dwarf-pea about the middle of October, in warm borders contiguous to walls or hedges; when the plants appear, they are gently earthed up, to protect them from frost. During the severer parts of the winter, they are covered with pease-haulm, straw, or other light shelter, and occasionally earthed as they advance in size. Towards the end of January, or early in February, they are removed to a hot-bed, and afterwards sparingly watered till the fruit begin to appear, being also screened with mats from the intense heat of the meridian sun. In order to obtain a regular supply for the table, the gardeners in a similar manner cultivate the Charlton, or forty-day pea, the golden hot-spur, or the masters and reading hot-spurs, which afford crops in succession. The greatest care, however, is necessary to clear them from weeds in the spring, and also from vermin, which will otherwise destroy the whole produce. Their most formidable enemies are slugs, which particularly infest wet soils, or such gardens as are over-run with weeds. These insects conceal themselves during the day in small cavities under ground, and come forth in the night, when they do extensive mischief. With a view to check such devastations, it will be advisable first to clear the land around the plants, then to destroy their recesses, and next to scatter a little slaked lime over the ground very early in the morning, when the vermin are in motion. By this simple expedient they will be effectually exterminated, without any injury to the pease, provided the lime be not too thickly spread over the plants. In common with all other leguminous fruits, pease possess a strong mucilage, with an earthy basis, and yield a very solid nourishment to persons of vigorous stomachs; but as pulse of every description evolves a considerable portion of fixed air within the bowels, it is apt to excite flatulency and costiveness, if eaten too frequently or in too large quantities. On the other hand, pease boiled in a fresh or green state are equally wholesome and agreeable, being less flatulent, and more easily digested than after they have attained to maturity. Bread formed and baked of pease alone is remarkably solid, heavy, and unwholesome. Experience, however, has evinced, that three parts of rye-flour, and one of ground pease, afford a palatable and more nourishing bread than that made of wheat or rye alone.

Conservatories.

These may be fitted on such a plan as to be merely temporary; but it will certainly be much better, where occupancy is likely to be permanent, to commence on such a scale, and on such a plan, that future enlargement

shall be practicable at the smallest expense. This must indeed depend upon local circumstances, which taste and ingenuity will know how to regulate; one rule, however, we recommend, whenever practicable, to make the conservatory adjacent to the usual morning sitting-room, with an immediate communication. A slight glazed shed, run up in this manner from a parlour window, will relieve much of the trouble and attention required for the management and preservation of bough-pots; and may be rendered conducive to elegant gratification, even though it should only give shelter to flowers already plucked from the parent stalk. We will now give a simple process, by which the lovers of flowers may be enabled to prolong the enjoyment of their short-lived beauty for a considerable period. For this purpose, it is merely necessary to place the faded flowers in scalding water, deep enough to cover about one-third of the length of the stem; by the time the water has become cool, the flowers will be found erect and fresh; then cut off the shrivelled end of the stems, and put them in cold water. In some situations, conservatories become a harbour for flies and other troublesome insects, which are not only a general nuisance, but also particularly destructive of every species of flowers. Various recipes have been given by various authors, for waging mortal war upon insects of all kinds; but those who prefer serving them with an ejectionment, will have recourse to the more lenient method of concentrating tobacco-smoke for a few minutes in their conservatory, and then opening the ashes to permit them to escape from a vapour always unpleasant to them, and fatal indeed if applied in excess. A cheap method of forming conservatories will suffice as a conclusion to these short hints; and here we shall recommend a mode for which a patent has recently been obtained, and which deserves adoption. The patentee's method, which he denominates perforated shield-glazing, consists in uniting panes of crown or common glass, previously cut out in the shape of shields or coats of arms, which he causes to lap over one another, in the manner of fish scales, in frames of metal or wood. Instead of common putty, he unites the panes with a cement, on which the action of air, water, and frost, has but little, if any, effect; leaving an aperture at the base of the shield, so that the condensed steam or water may pass off, which in the common manner of glazing falls upon the plants to their great injury. By this shape and method of shield-glazing, the lap-over of the glass becomes an inclined line; and the cement, being furrowed out on the under side, forms a channel for the condensed water to escape between the laps of the glass, without freezing, as is the case in the common method of glazing, which is very destructive to the glass, and occasions a very heavy annual expense for repairs. In Russia, particularly in the vicinity of St. Petersburg, it is now common to see green-houses heated on an entirely new plan, a plan which promises to become quite general. The peculiarity of this plan consists simply in substituting the breath of cattle for the old method of heating by fuel or steam; and its superiority is evident, from the fact, that in a climate where they have often twenty-four degrees of frost, vegetables are raised far superior to any thing produced in this country. So far as the plan can be described without a plate, the byre, containing the cattle, is built in the form of a double house, with a partition wall, through which are a number of square holes, opposite the different cribs, leading to the green-house, and which open and shut at pleasure. These holes are placed a few inches above the cribs, and when the animals lift their heads for the purpose of breathing, the warm air immediately finds its way under the glass frames on the opposite side. The byre is, of course, kept very close, and for this purpose is provided with double doors, which

are also listed. In this way the temperature has been raised so high even with a very limited number of cattle, as to require the aperture sometimes to be closed, and the superabundant heat carried off by means of a ventilator. It might, perhaps, be supposed that this closeness of the byres, although beneficial to vegetable, would prove injurious to animal life; but it is asserted, that the cattle actually thrived better, and fattened more quickly under this mode of treatment, than when their sheds were kept more open. In this country, a lower temperature would of course suffice for ordinary purposes; and as to the necessity of removing the cattle occasionally, we understand this matter can be managed as easily as the regulation of the flues under the present system. Cattle, while they inhale oxygen, respire carbonic acid gas—a species of nourishment which, when not given to the extent of an over-dose, will undoubtedly quicken and promote vegetation. Independently of the saving in fuel and men's time, the breath of the cattle serves for both heat and moisture, and completely supersedes the necessity of watering.

The best Method of Raising Oaks.

The duchess of Rutland some time since received the gold medal of the Society for the Encouragement of Arts, Manufactures, and Commerce, for experiments in raising oaks. After five several experiments, her grace is of opinion that the best method is, “to sow the acorns where they are to remain, and, after hoeing the rows two years, to plant potatoes, one row only between each row of oaks, for three years. The benefit to the oaks from planting potatoes is incalculable; for, from the said experiments, and from others made at the same time, and with the same seedling oaks, planted with a mixture of larch, spruce, beech, birch, and other forest trees, and also with oaks only; in all cases she has found that potatoes between the rows are so superior to all other methods, that the oaks will actually grow as much the first four years with them, as in six without them. “It appears,” she observes, “that the great secret in raising plantations of oaks is, to get them to advance rapidly the first eight years from seed, or the first five years from planting, so as the heads of the trees are completely united, and become a smothering crop; after this is effected, the trees will appear to strive to outgrow each other, and will advance in height rapidly; they will be clean straight trees, to any given height: experiments have proved the fact, which may be verified by viewing Belvoir.”

To plant Thorn Hedges.

When a thorn hedge is to be planted, it is of advantage to fallow the ground a year before hand; and if the soil is poor, to dress it with dung, so that the young plants may not be oppressed with weeds, or stunted for want of food, when weak and unable to send forth their fibres in search of nourishment. These things being attended to, and the hedge planted, an annual cleaning ought to be given; sometimes two cleanings are necessary before the hedge will thrive. It is also necessary to fence it at the back with paling, that beasts may be restrained from going over it, and to switch it over when two or three years of age, in order that it may be kept close at the bottom. As the hedge grows up, repeated cuttings are necessary, so that a wide bottom may be gained, without which no hedge can be considered as a suitable fence; and some attention is required to give a proper shape to the top, which is a matter of much importance to the welfare of the hedge. When thorns are allowed to grow to unequal

heights, the strong plants are sure to smother the weak ones; and when the hedge becomes broad at the top, it retains water and snow, to the great injury of the plant. All these evils may be avoided by proper management; though twelve years must elapse before the best-managed hedge can be considered as a sufficient fence.

Remedies for Disorders in Horses, &c.

Eye-Water.—Take of camphor, two drachms; dissolved in two ounces of rectified spirit of wine; Goulard's extract, one ounce; rose-water, one quart: shake all together in a bottle for use. Let the eye and the eye-lids be well bathed three or four times a day, with a clean linen rag dipped in the eye-water.

For Inflammation of the Lungs.—Take of white antimonial powder, two drachms; prepared kali, half an ounce; nitre, half an ounce; castille soap, two drachms; aromatic confection, half an ounce: beat them into a ball. This ball must be given to the horse as soon as it can be prepared, after he has been bled; and continue it two or three times a day as long as the inflammation remains; about six hours after, give him a purging drink, and repeat it every night and morning until a passage is obtained, or the bowels are sufficiently opened.

Embrocation for Sprains.—Take of soap liniment and camphorated spirit of wine, of each eight ounces; oil of turpentine, half an ounce: mix, and shake when used. This evaporating and discutient embrocation is well calculated to remove pain and inflammation, which is generally effected in the course of a fortnight or three weeks: during that time, the horse should not be allowed to go out of the stable or farm-yard.

Paste to stop Bleeding.—Take of fresh nettles, one handful, bruise them in a mortar; add, of blue vitriol, in powder, four ounces; wheaten flour, two ounces; wine vinegar, half an ounce; oil of vitriol, half an ounce: beat them all together into a paste. Let the wound be filled up with this paste, and a proper pledget of tow laid over the mouth, in order to prevent it from falling out, and then bandage it on with a strong roller. This dressing must remain in the wound ten or twelve hours.

VARIETIES.

A cursory Survey of Natural History.

(Continued from p. 471.)

THE SUN.

From the earth, and its companion, the moon, we now direct our flight to yonder radiant orb, which fills the heavens with his rays, and cheers the earth with his presence. The sun is indeed a most glorious luminary, and is without doubt the most perfect image of his great Creator that we can behold among inanimate beings. It is no wonder, then, that the fallen reason of idolatrous nations "should mistake so fair a copy for the adorable original," and that philosophers should be divided so much in their

opinions respecting his substance. In one thing, however, even from the imperfect glance we have been able to procure of this glorious body, it is found to differ from and to fall infinitely short of its Creator, for the sun has his spots, while he who made the sun, is

“ ——— Light itself,
Pure, spotless, uncreated light, ineffable.”

According to Dr. Gregory, “the sun is very generally considered as composed of the matter of light and heat, whether these are to be regarded essentially the same or not;” but he is careful how he expresses himself even in this cautious manner of declaring his sentiments; for he adds, “perhaps it will be speaking more correctly, to say that he is the source of both, and that he both warms and enlightens the bodies which surround him.” The sun is, indeed, the great fountain of light and heat, and it is amazing to think with what rapidity of motion he sends forth his rays to illumine and cherish the world. So great is his distance from us, that, were the motion of light no swifter than that of a cannon-ball, it would take, according to the computation of philosophers, 32 years in arriving at the earth; and were it no swifter than sound, it would take upwards of 17 years; but light flies with such incredible velocity, that it arrives at the earth in about 7 or 8 minutes, being at the rate of no less than 200,000 English miles in a second of time. By this means the inconvenience that would result from a slower progress of light is obviated, and the kindly effects of this inestimable and indispensable blessing are conveyed to us in an instant. The sun’s rays are not sparingly dispensed, nor come to us from a niggardly hand. The rays of light are copiously diffused, and in sufficient abundance to chase away the most minute vestige of the shades of night. The extension of light is a most valuable property of that great and invaluable blessing, for it is by it that we are enabled to see bodies at a distance during the day, and by the same operating cause, the mariner, during the hours of darkness, observes the fiery beacon glimmering from afar. The heat of the sun is also most potent in its operations: with ease it penetrates into the bowels of the earth, and finds its way into the most secret recesses of nature; so that, in the expressive language of scripture, “There is nothing hid from the heat thereof.” But, indeed, what could possibly exist without it? The sun may be truly styled the grand enlivening principle of the universe; without his influence the crimson tide behoved to stagnate in the veins of animated beings; the trees could never break forth into leaves, nor plants spring up into flowers; we should no more behold the meadows mantled over with green, nor the valleys standing thick with corn; or, to speak in the beautiful language of a prophet, “No longer would the fig-tree blossom, nor fruit be in the vine; the labour of the olive would fail, and the fields could yield no meat; the flocks must be cut off from the fold, and there would be no herd in the stall.” It penetrates the beds of metal, and finds its way to the place of sapphires; in short, the beneficial agency of this magnificent luminary is inexpressible. The sun is also the fountain of cheerfulness. While all nature is enlivened by his presence, it is also cheered by his gifts. “Truly,” says Solomon, “the light is sweet, and a pleasant thing it is for the eyes to behold the sun.” And the author of “The Spectator” has well observed, that “the sun has a particular influence on the mind of man, and making the heart glad,” for a proof of which he refers us to a consideration of the natural world, when this luminous globe withdraws his rays for a few moments by an eclipse. The human mind delights in variety, and one great cause

that produces cheerfulness in the heart of man as he walks abroad and contemplates the face of nature, is no doubt that diversity of light and shade, of colour and hue, that in every direction salutes his eye. In this respect also, the sun may be said to be the fountain of cheerfulness, as it is certainly the cause of colour. The sun is the great fount of nature, whose beautifying rays paint creation. "The blushing beauties of the rose, the modest blue of the violet," as Goldsmith observes, are not in the flowers themselves, but in the light that adorns them. Odour, softness, and beauty of figure are their own; but it is light alone that dresses them up in those robes which shame the monarch's glory. Colours are not, indeed, as many have been apt to imagine, innate in bodies, but are found to proceed from that particular texture of their particles by which they are disposed to modify and reflect the rays of the sun in a certain manner, and this is not merely a modern opinion; for Pythagoras and Plato taught, that colours resulted solely from the different modifications of reflected light. What! our readers may exclaim; is there, in reality, no such thing as colour in nature but what is produced by the sun's rays? Then all things must be the same in the dark, and it may be possible so to alter the modification of the particles of matter in some bodies, as to make them assume a different complexion. All bodies must, indeed, as to colour, be the same in the dark; and that it is possible so to alter the structure of the constituent particles of some bodies as to make them put on a different appearance, we need not have recourse to some of the mysterious operations of chemistry to prove. Take but a handful of snow, and put it into a vessel by the side of the fire, and what becomes of its whiteness? or light a candle, and place it under a cover, placed at such a convenient distance as to arrest the smoke in its ascent, and from what coloured body does the soot proceed? White loaf-sugar melted over the fire first turns brown, afterwards black, and a single grain of this tinges a quart of fair water with a beautiful yellow. The sun may, indeed, be well styled the fountain of colour; and but for this, what disadvantages should we labour under, notwithstanding the beneficial distribution of light and heat. In that case, we should not only be unable to distinguish objects at a distance, and to perceive the colour of the raiment of our nearest friends, but be incapable of observing any difference of complexion betwixt the ink that flows from our pen and the paper on which we write: without this discriminating property of light, no pleasing variety would overspread the great carpet of nature; the same unvaried hue in every direction would meet our eye; the same dull uniformity would every where prevail.

The Strawberry Girl.

A few years since, business of a mercantile nature called me to Bath. In regulating my affairs, it became necessary to call at the house of Mr. M——. I frequently dined with him and his family, which consisted only of his wife (one of the most charming and lovely women I have ever seen), and three fresh, blooming, and beautiful children, the culture of whose budding promising powers formed their chief and most delightful recreation, and I do not recollect an acquaintance in any family that appeared to enjoy such unalloyed happiness. On one of these visits I observed on the table a plate of most delicious strawberries, which were the first I had that season seen, and made a remark to that effect. "These berries," said Mr. M——, "are my peculiar favourites," as he

significantly put his finger to the centre of his forehead, where on its broad and smooth surface I had often noticed a small red protuberance not widely differing in appearance from the fine fruit before us. "Your predilection," answered I, smiling, "is sufficiently accounted for, but it must have been a fortunate hit indeed, which placed it on the spot where it is so plainly discernible." "It was not altogether accident," he replied. "I have often heard my mother relate the circumstances: I was their oldest child; but a short time before I was born, my father and mother walked into a field where there was an abundance of strawberries, and while my mother seated herself on a mossy bank in the shade of a wide-spreading ash, my father had selected a number of stems of the finest fruit, and, throwing himself by her side, tossed them into her lap. They were just what she wished, and while eating them, a large and beautiful red one attracted her notice. 'See what a delicious strawberry I have found,' said she, holding it up by the stem to my father. 'That, my dear, is mine,' he replied, playfully snatching it from her, and putting it to his own mouth. A slight flush passed over her countenance, as she endeavoured in vain to recover it. 'I will mark my child with that strawberry,' said she, laughing as she spoke, and placed the tip of her white finger on the centre of her forehead; the berry was fixed, but it was the most fortunate moment of my existence; for to that strawberry I owe all my happiness!" A look which denoted a deep feeling of mutual satisfaction, of happiness which could not be mistaken passed between Mr. M—— and his wife, and the deep blush which accompanied it excited my curiosity to obtain an explanation of the hint he had thrown out. Accordingly, when, after dinner, we were seated in the counting-room, I made known my wishes without reserve. "I shall willingly gratify you," he replied; "for I love to call the incidents to my imagination. You have seen Mrs. M——; you admire her—I adore her; for she is the same fond, confiding, affectionate creature as when first I became acquainted with her, and it was to the happiness I received from her society and friendship that I alluded. She is indeed a treasure, and an accident singular enough threw her into my possession. I was seventeen years of age, possessed, as I supposed, of every thing that could make a person happy: health, wealth, friends were mine, and I lived caressed and admired. Although in the almost daily habit of meeting with some of the first young ladies of the city, I had seen them come and go without any impression being made upon my heart, or a single wish excited to call them mine. I loved their company, I admired their beauty and grace, and was never more happy than when in the society of the lovely and the gay. One fine morning I was in my father's warehouse chatting and laughing with a young gentleman on the common fashionable topics of the day, when, as he turned to leave the warehouse, I heard him address some person in the street with, 'Young woman, do you wish to sell those strawberries?' 'I do,' was the answer. 'Then walk in. Edmond,' said he, again entering the warehouse, 'I send all the strawberries I can find to you,' playfully placing his finger on his forehead. But before I had time to answer, he was called, and hastily left the warehouse. I was glad he did; for when I cast my eyes on the person he had thus introduced, I felt such a crowd of indescribable sensations pressing upon me at once, that I was confused in the extreme, and had any one been present I am certain I should have appeared bordering on the ridiculous. I believe the lovely girl saw it, for she coloured as deeply as the fine strawberries she carried in her basket. I stammered something about the beauty of the morning, and handed her a chair. She sat down, and I

ventured to look at her again. She was dressed perfectly clean, but scrupulously neat, and her fine figure, though evidently undesigned, was by her dress exhibited in the most bewitching manner. I would attempt to describe her, but you have seen her, and it is needless. She was about fourteen, and the thought involuntarily forced itself to my mind, 'if such be the bud, what will be the flower?' There was a modest, unassuming manner about her which made it evident she was not united to the business she had undertaken. The strawberries were as neat in their appearance as she herself. I inquired from whence she came, and what had obliged her to adopt her present mode of life. She replied, that it was solely to support an aged aunt, whom she could not bear to see suffer, but obtained her leave to make the attempt of relieving her wants in this manner; 'and,' continued she, 'you will oblige me by letting me return to my aunt's as soon as possible.' I returned her the basket, and put a sovereign in her hand—she looked at me with surprise. 'I cannot take it,' said the lovely girl; 'what would my aunt say? I must not forfeit her good opinion;' and she placed the money on the counter. 'You will keep the money,' I replied; 'tell your aunt it is a present from a friend, and assure her she shall be provided for.' She hesitated, but took the money with an expression on her countenance that made her appear more lovely than ever. When she retired, I watched her sylph-like and beautiful form as it receded from view, with an emotion entirely new, but which will never be forgotten. I had learned her place of residence, and a few days after, under pretence of a morning's ride, I took Miss Emerson, a young lady who was an intimate friend of mine, into the carriage, and visited the spot where the person who had so much interested me lived. It was a delightful retreat, embosomed in trees, and so numerous were the flowers and blossoms around the humble cottage, that the very air breathed of perfumes, and the birds, unterrified by our approach, fluttered among the branches which almost obstructed the path. We alighted, and were met at the door, and welcomed by the young lady, with a cheerfulness and ease which denoted better days. Miss Emerson was no less charmed with her than myself; but we regretted to find that her aunt was declining rapidly, and to all appearance the last rays of the taper of life were already glimmering in the socket. We soon returned, Miss Emerson having left a substantial proof of her benevolence and her amiable disposition. My father, to whom Miss Emerson related the occurrences of the morning, was so interested, that he, as soon as was practicable, made them a visit himself; but he arrived only to witness the funeral obsequies of the kind aunt. While the procession, in which my father joined, was moving from the church to the place of burial, he learned from the officiating clergyman, who was an acquaintance of his, many particulars respecting the young lady who had so deeply enlisted the feelings and sympathies of us all. Her father, who was a respectable minister, lived in the western part of the country, where he had settled over a small but affectionate congregation. He had been there about three years, and his only child Maria was about two years old, when both he and his amiable wife were seized with a fatal disease, and the same grave received their remains on the fifth day after the first attack. The orphan Maria was as soon as possible sent to reside with her only aunt, a maiden lady, in affluent circumstances, by whom, as soon as her age permitted, she was placed in one of the first boarding schools in the city, where she remained until about two years before the death of her aunt. At this time the failure of a mercantile house, in whose hands near the whole of her property had been placed, reduced them to the depths of poverty.

The kindness of their friends, and the needle of Maria prevented their suffering; but her aunt was unable to sustain the feelings such a change in her circumstances produced, and she gradually sunk to the grave, leaving Maria an unprotected and friendless orphan.

“ ‘What will become of her now, God only knows;’ added the clergyman, as he finished his short narration.

“ ‘She shall never want,’ replied my father, as they arrived at the gates of the little city of the dead, where the fresh mound of earth showed the appointed habitation.

“ ‘If the girl is what she appears, she shall find at my house a home and a parent.

“ ‘God will bless you,’ rejoined the minister, ‘for befriending the amiable orphan.’

“The procession stopped, the coffin was deposited in the sacred earth, and prayer by the clergyman finished the impressive solemnity. Maria hung over the grave in speechless grief, as she saw the earth heaped upon the remains of the only relative who had been spared for her in the wide world; and when the last green turf was placed on the little mound, she fainted, and was carried senseless to a neighbouring house. When she had sufficiently recovered, the proposal of my father was made known to her by her venerable friend the minister, and accepted with a gratitude more eloquent than words. She left a spot where her morning of life had been spent in youthful happiness and innocence, and in a short time found herself at my father’s door. What was my surprise, my rapture, at beholding him leave the carriage with the lovely creature, whom, of all others, I most wished to see, hanging upon his arm, and clinging to him as her only friend and protector. She entered the room, and was introduced to my mother as the Miss Rosewell, in whose favour Miss E. had so warmly interested herself.

“ ‘Edmond,’ said my father, as I entered the apartment, ‘this young lady you are to consider as your sister; you will be to her a brother.’ I took her hand—pressed it to my lips, and while her blushing countenance and eloquent eyes plainly informed me that she remembered our former interviews, I assured my father I should always feel pleasure in complying with his wishes. Thus did our acquaintance commence. This amiable Maria became the delight of her numerous friends, the joy of my parents, and the admiration of the brilliant circles in which she moved herself a splendid star. The impression that was made at our first interview was never obliterated, and the little strawberry girl became the adored mistress of this mansion. Never have I reflected on these singular occurrences without a feeling of gratitude to my Maker, who in this manner bestowed on me a treasure which has made my life one continued sunshine, and unalloyed happiness.”

Beauties of England.

NO. VI.—BUTTERMERE.

This beautiful vale, though far remote from the common haunts of men, will, we dare say, be well known to most of our readers by name, as the interesting story of Mary of Buttermere has spread its renown throughout all England. Few who have visited the lakes have ventured so far as Buttermere, on account of the appearance of the apparently inaccessible chain of mountains that divide it from Derwent-water; and those few have been attracted by the report of the once famed beauty we have just

noticed ; but they whose perseverance has been sufficiently great to induce them to extend their walks to Newland-hall, will be agreeably surprised to find their exertions amply rewarded, and their toils repaid, by a sight of some of the finest pastoral scenes ever beheld.

On approaching the head of Newland-pass, the traveller perceives a mountain of purple-coloured rock, down whose sides in gaping chasms a thousand rivulets flow. The effect of this is charming. A lofty mountain, called Lowdone, is seen in the back ground. From the summit of this pass the stranger commands a beautiful view of Buttermere. Four spiral mountains, dark, gloomy, and precipitous, rise immediately from the deep narrow glen, and hang over the vale: their names are, Hay-rick, High-crag, High-style, and Red-pike. Between the second and third of these elevations there is a large crater, which evidently indicates that it was once the scene of a volcanic eruption.

After winding about two miles along the edge of this mountain, we drop at once into the beautiful vale of Buttermere ; the centre of which is adorned by the lake, which is a mile and a half long, and a mile in breadth. It is of an oblong form, sweeping at one end round a woody promontory. The scenery is exquisitely sublime and beautiful. On the western side, a long chain of uneven acclivities stretches across the prospect. The summits of these mountains are very picturesque, while the eastern boundary forms a delightful contrast to the former, exhibiting the appearance of the highest cultivation, and covered with trees. At the foot of this lake is one of the loftiest cascades we have ever seen: the descent is at least three or four hundred yards, but is far from being beautiful, as it wants accompaniment. We have spoken thus far of the place, and some of our readers may expect us to give a description of the celebrated female before alluded to ; but who is there that is unacquainted with the story of the unfortunate Mary, and her still more unhappy and guilty husband ? The loves of Hero and Leander are scarcely better known. For our parts we confess that we partook in the disappointment which all recent travellers experience, on our first sight of Mary of Buttermere. The exquisite beauty of her appearance, if it ever existed, had entirely disappeared. She was grown coarse, old, and lusty ; the perfect reverse of all that we admire in a female. Her manners did not strike us as being at all superior to the generality of the peasants with whom she lived ; and the association with her second husband, a vulgar Westmoreland landlord, did not seem likely to elevate her mind beyond the humble sphere in which she was born.

In saying this, we do not intend to impugn the taste of those who have beheld her in former years ; we can even fancy that we can discern something like the relics of pristine loveliness in her (now) uninteresting countenance. Grief may have made strange ravages in her appearance ; and probably, had she lived in happier times, and enjoyed fairer fortunes, she would have long retained those vestiges of beauty which she has so entirely lost under circumstances of unparalleled distress. We are loth to name another reason, too, in accounting for the extraordinary fame of Mary's charms ; but candour must prevail over our disinclination ; and we cannot avoid imagining, that in former times there were not many decent-looking girls to be seen in these wild districts ; and, when one arose, possessed of a moderate share of loveliness, she was considered transcendantly handsome, by way of comparison. A young and enthusiastic imagination would favour this deception, and convert the passable fair one of the plains, into a sort of dazzling fairy, when surrounded by the picturesque and romantic scenery wherein stood her abode.

Hints to Artists.

Pit-coal, when ground finely, is an excellent pigment either in oil or water. The best for this purpose is that which has a shining fracture. It affords, perhaps, the most useful brown the artist can place on his pallet, being remarkably clear, not so warm as Vandyke-brown, and serving as a shadow for blues, reds, or yellows, when glazed over them. It seems almost certain that Titian made large use of this material. Coal, when burnt to a white heat, then quenched in water, and ground down, gives an excellent blue black.

Easy method of Breaking Glass in any required Direction.

Dip a piece of worsted thread in spirits of turpentine, wrap it round the glass in the direction that you require it to be broken, and then set fire to the thread, or apply a red-hot wire round the glass, and if it does not immediately crack, throw cold water on it while the wire remains hot. By this means, glass that is broken may often be fashioned and rendered useful for a variety of purposes.

Origin of the Word "Lady."

Formerly, when the affluent lived all the year round at their mansions in the country, the lady of the manor distributed to her poor neighbours, with her own hand, once a week, or oftener, a certain quantity of bread, and she was called by them the *Leff' day*, that is, in Saxon, the *bread giver*. These two words were, in time, corrupted, and the meaning is now as little known as the practice which gave rise to it; yet it is from the hospitable custom, that, to this day, the ladies in this kingdom alone serve the meat at their own table.

Bearing the Bell.

A little golden bell was the reward of victory in the year 1637, at the races in York; and thence originated the proverbial expression, on success of any kind, to *bear the bell*.

Provincial Erudition.

Over the door of a house in a village in the West of England is hung a board with this inscription:—

Schooling for little boys and girls 2d. a week.

THEM AS LARN'S MANNERS 2D MORE.

Among the many ludicrous blunders committed by *sign-writers*, from their ignorance of punctuation, may be noticed the following, placed over the door of Mr. Holt, poulterer, Mark-lane, Cheshunt:—

FOWLS DUCKS AND GEESE.

READY KILLED BUTTER AND EGGS

Anecdote of the celebrated French Actor Carlini.

The countenance (says Zimmerman) may wear the appearance, not only of composure, but even of gaiety, while the soul is inwardly suffering the keenest anguish of unutterable woe. The celebrated Carlini, a French actor of great merit, and in high reputation with the public, for the life, whim, frolic, and vivacity, with which he nightly entertained the Parisian audiences, applied to a physician to whom he was not personally known, for advice; and represented to him that he was subject to attacks of the deepest melancholy. The physician advised him to amuse his mind by scenes of pleasure, and particularly directed him to frequent the Italian Comedy; "for," continued he, "your distemper must be rooted indeed, if the acting of the lively Carlini does not remove it."—"Alas," exclaimed the unhappy patient, "I am the very Carlini whom you recommend me to see, and while I am capable of filling Paris with mirth and laughter, I am myself the dejected victim of melancholy and chagrin."

Enigmas, Conundrums, &c.

ANSWERS TO CHARADES, &c. IN OUR LAST.

Charades: 1. Far-nest—2. But-ton.—*Conundrums, &c.*: 1. Because it is the Universe I tie (*University*)—2. Because it makes *old* metal into *gold* metal—3. My wife's father's child; that is, my wife herself—4. The nose—5. Civil—6. Reviver.

ENIGMAS.

1.

Of form uncouth, a herd I am complete,
Of which both high and low will deign to eat;
Curtail'd, I'm drank; again curtail'd, 'tis true
I'm then what every gamester tries to do.

2.

What am I who possess the power
To alter thus—O shocking?
Though properly I am a shoe,
I may be made a stocking.

3.

You eat me, you drink me; deny it who can—
I'm sometimes a woman, and sometimes a man!

CONUNDRUMS, &c.

1. What is that which ladies look for every day, and are sorry when they find it?
2. Why is a trunk, doubly tied, like a judgment of court?
3. Why does an emetic resemble a country dance?
4. Why is the letter T like the tales of Brobdignag?
5. What is the word of four syllables, each syllable of which is a word?

POETRY.

On Winter.

No more on the mountains soft-tinted with blue,
Sings the shepherd, his flocks delighted to view;
No more crystal streams through the meads glide along,
No more in the woods the sweet music of song.

Pale and wan every grove with the ensigns of death,
Each honour resigns to Boreas' chill breath;
The meadow is flowerless, the velvet hill dun,
No leaf on the tree, in the dark sky no sun.

The loud tempest howls; from the fells torrents leap,
And wide o'er the vales in brown billows sweep.
Lo! the sprite of the storm, on the winds icy wings,
O'er the earth's faded form a dazzling robe flings.

Aye! little warblers that charm'd us the while,
Must you now droop and die on the half-frozen soil?
And thou, lonely wanderer, that toil'st in the blast,
Hast thou no humble home to receive thee at last?

No wife thee to welcome, none lisping thee sire;
And no social circle around the bright fire?
But must thou, toil-worn, when the short day is o'er,
Sink to rest in some covert—to wake thee no more?

* * * *

To a Robin Red-Breast.

Stay, my sweet bird! who, trembling through alarm,
Desert'st at sight of me the rose-tree's thorn;
Still dost thou not lose memory of that morn,
When I did meditate thy beauty's harm:

Oh! if thou knewest how that act I've grieved,
How oft I've mourn'd o'er my projected sin,
Then might I hope thy confidence to win,
Then might I hope my name would be retrieved;

And for the sake of her I love so well,
Who tends with anxious care thy kindred race,
Where Lune's meandering streams the valleys grace,
And where my fancy fondly loves to dwell;

Oh! I would love thee—yes, to love's excess,
For thy resemblance to her gentleness.

R. T.

Imprromptu.

By the papers, I see Mr. Butler has carried
His suit to Miss Going, to whom he is married.
But methinks the said papers have made a mistake,
Which I wish to set right, for Miss Jane Going's sake—
The bride left the place, and the marriage was done;
She was no longer *Going*; in fact, she was *gone*.

Z.

Epigram.

Billy Snip went to skate, where the ice being loose,
He fell in; but was saved by good luck:
Cried the tailor, "I'll never more leave my *hot goose*,
To receive, in return, a *cold duck*."

Z.

WEEKLY ALMANACK.

JANUARY. Saturday, 21.—St. Agnes: this saint, a special patroness of purity, was beheaded at Rome, in the year 306, being then only thirteen years of age.—High water, morn. 59 min. p. 11.—Sun rises 45 min. p. 7, sets 15 min. p. 4.

Sunday, 22.—Septuagesima Sunday. Saint Vincent, a native of Saragossa, fell a victim to the bloody edicts of Dioclesian and Maximian; he suffered the extreme tortures of the rack, and his flesh was torn off with iron hooks: he afterwards underwent the cruel tortures of the gridiron, which he bore with the greatest courage.—High water, morn. 30 min. p. 12; aft. 58 min. p. 12.—Sun rises 43 min. p. 7, sets 17 min. p. 4.

Monday, 23.—Hilary Term begins. Saint Hilary was a native of Poitiers, of which place he was bishop about the year 353; he died in 368, aged 80.—High water, morn. 26 min. p. 1; aft. 53 min. p. 1.—Sun rises 42 min. p. 7, sets 18 min. p. 4.

Tuesday, 24.—Full Moon 2 min. p. 12 morn.—High water, morn. 20 min. p. 2; aft. 41 min. p. 2.—Sun rises 40 min. p. 7, sets 20 min. p. 4.

Wednesday, 25.—Conversion of Saint Paul, who, after persecuting the primitive Christians, became a zealous preacher of the Gospel, and suffered martyrdom by beheading, under the tyrant Nero, in the year 67.—High water, morn. 2 min. p. 3; aft. 18 min. p. 3.—Sun rises 39 min. p. 7, sets 21 min. p. 4.

Thursday, 26.—High water, m. 35 m. p. 3; aft. 50 m. p. 3.—Sun r. 38 m. p. 7, sets 22 m. p. 4.

Friday, 27.—Duke of Sussex born.—High water, morn. 6 min. p. 4; aft. 25 min. p. 4.—Sun rises 36 min. p. 7, sets 24 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

	<i>s.</i>	<i>d.</i>
Per Winchester Measure of 8 bushels.	<i>s.</i>	<i>d.</i>
Old Wheat	56	7 2
New Red Wheat	50	60
New White ditto	52	68
Rye	34	37
Barley	40	42
Pale Malt	65	70
Feed Oats	25	27
New Pigeon Beans	43	45
Boiling Pease	50	54
Grey Pease	38	42
Rapeseed (new) per last 21 <i>l.</i> to 24 <i>l.</i>		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	<i>Monday.</i>	<i>Friday.</i>
	<i>s. d.</i>	<i>s. d.</i>
Heef	3 8 to 5 0	3 4 to 4 8
Mutton	3 8 to 5 0	4 0 to 4 8
Veal	4 4 to 6 4	4 0 to 5 8
Pork	3 4 to 4 8	4 0 to 5 5
Lamb	0 0 to 0 0	0 0 to 0 0

Cattle at Market.

	<i>Mon.</i>	<i>Fri.</i>
Beasts	2,767	631
Sheep	23,550	5,090
Pigs	100	90
Calves	230	210

NEWGATE AND LEADENHALL.

Beef .. 3 <i>s.</i> 0 <i>d.</i> to 4 <i>s.</i> 0 <i>d.</i>	Veal 3 <i>s.</i> 8 <i>d.</i> to 4 <i>s.</i> 4 <i>d.</i>
Mutton 3 0 to 4 4	Pork 3 4 to 5 0
Lamb .. 0 0 to 0 0	

BUTTER, per Firkin.

Dorset	58 <i>s.</i> to 60 <i>s.</i>	York .. 52 <i>s.</i> to 56 <i>s.</i>
Cambridge ..	58	60

Irish.

New Carlow 90 <i>s.</i> to 98 <i>s.</i>	Belfast 94 <i>s.</i> to 96 <i>s.</i>
Waterford .. 90 to 92	Cork .. 90 to 92
Newry	Dublin 90 to 94

CHEESE, per Cwt.

Double Gloster 66 <i>s.</i> to 70 <i>s.</i>	Cheshire 64 <i>s.</i> to 80 <i>s.</i>
Single ditto .. 64 to 70	Derby .. 66 to 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10*d.* for the 4-lb. Loaf: others sell from a halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	46 to 50
New Waterford sides	50 to 54

HAMS, per Cwt.

Irish	64 to 70
Westphalia	56 to 60
York small	95 to 106

TEA, per Pound.

	<i>s.</i>	<i>d.</i>	<i>s.</i>	<i>d.</i>
Bohea	2	3 4 to 2 4 4		
Congou	2	6 1 to 3 6 4		
Souchong, good and fine	3	9 to 4 10		
Gunpowder	5	8 to 7 4		
Twankay and Bloom	3	5 4 to 3 8		
Hyson, common	4	0 to 4 5		
—, good and fine	4	6 to 5 10		

Duty on tea, cent. per cent. prime cost.

POTATOES, per Cwt.

	<i>s.</i>	<i>d.</i>	<i>s.</i>	<i>d.</i>
Yorkshire Kidneys	5	6 to 8 0		
Ware	4	0 to 6 0		
Middlings	3	0 to 3 6		

CANDLES, per Doz.

Moulds, 10*s.* 6*d.*—Stores, 9*s.*
6*d.* per doz. allowed for ready money.

SOAP.—Yellow, 74*s.*—Mottled, 82*s.*

COAL EXCHANGE.

Newcastle.

	<i>s.</i>	<i>d.</i>
Dean's Primrose	40	0
Felling Main	40	0
Hebburn Main	46	6
Killingworth	46	6
Pontop Windeor	36	0
Shipcote	41	0
Tanfield Moor	38	0
Townley	42	0
Walls End, Bell and Co	47	6
—, Bewick and Co	48	0
—, Newmarsh	48	0

Sunderland.

Montague	37	0
Walls End, Lyons	48	0
—, Stewart's	60	0

THE
Housekeeper's Magazine,
AND
FAMILY ECONOMIST.

DOMESTIC ECONOMY.

Prevention of Colds in Visiting and Travelling.

THE most powerful of all preventatives of colds and coughs is the regular use of the cold bath, or cold sponging, continued in the winter as well as summer. We have been assured, that Sir Astley Cooper boasts of having escaped colds by this means for the last thirty years. It is scarcely safe, however, unless the person be uncommonly healthy, to begin this practice in all its extent in cold weather ; but it may be commenced partially, even by the delicate, at any season. Take our advice then ; if you are much exposed to visiting or travelling, and are liable to colds—wash, lave, or sponge your face, temples, neck, and bosom, with the coldest water, both when you rise, and when you go to bed. This may also be extended with advantage to the feet and legs, as well as the arms and shoulders. The only precaution requisite is to do it quickly ; and instantly rub the parts with a dry cloth, till they become warm and glowing. It may be disagreeable for the first week you try it, as most novel things are ; but if you persevere, you will soon find it pleasant, and will feel very uncomfortable when you omit it. We know an old healthy clergyman of 90, who continues the practice up to this hour, winter and summer. This will fortify the constitution against fatal attacks of catarrh and consumptive coughs. One of the most injurious circumstances to which visitors and travellers are exposed, is damp beds, and we shall therefore give you

A Test to try Damp Beds.—At inns, and also at the houses of your friends where you may visit, the bed which falls to your lot may not have been in recent use, or from other causes may be damp and dangerous to sleep in. At inns, we are informed that this is frequently occasioned by putting sheets which have been used by former guests to the mangle,

where they must be thoroughly damped to make them look fresh from the fold. We accordingly advise you, for the safety of your health, never to go into a strange bed till you have used our test, which is always at hand. Take your dressing-mirror then, or your portable shaving-glass, and put it for a few minutes between the sheets. If the bed be damp, the glass will soon be covered with moisture ; if well aired, the glass will be dry. It is necessary to mention that the glass must be cold, or the test will fail. On this subject, we must not omit the

Bad Effects of Warming Pans.—We join not in the vulgar opinion of injuries occasioned by sulphureous fumes from the charcoal, which, because it is offensive to the smell, have been much over-rated. The carbonic gas from the coals may prove suffocative, if the bed-chamber is very small and close, though this from a warming-pan can seldom be injurious in quantity. The injury we attribute to it is the concealing of the dampness and rawness of the sheets ; for the bad effects of the damp will not be removed, but aggravated by heat, though the warmth will screen it from observation. The above test, however, will at once mask the evil. It is also of the utmost importance to observe, in going into a strange bed, that no current or draught of air play upon any part of it, as this will be no less injurious than damp. Both together will insure you a bad cold, or an attack of rheumatism or gout. If you travel in a carriage, you must take particular care that no current of wind blow upon you from the window, or you will to a certainty have a bad cold or a bad tooth-ache produced. Be sure, above all, to keep your feet warm and dry, and your ears protected, and you may brave the coldest blast of winter.

A Hint to Mothers.

All young animals naturally delight to be in the open air, and in perpetual motion ; but we signify our disapprobation of this intention of Nature by confining our infants mostly in houses, and swathing them from the time they are born as tightly as possible. This natural instinct appears very strong when we see a child released from its confinement, in the short interval betwixt pulling off its day-clothes, and swathing it again before it is put to sleep. The evident tokens of delight which the little creature shows in recovering the free use of his limbs, and the strong reluctance it discovers to be again remitted to its bondage, one should think would strike conviction of the cruelty and absurdity of this practice into the most stupid of mankind.

COOKERY.

To poach Eggs.—Set a stew-pan of water on the fire ; when it boils, break an egg into a cup, and put it into the water ; when the white looks quite set, which it will generally do when it has boiled about a minute and a half, or two minutes, take it up with an egg-slice, and lay it on toast and butter, or spinage. As soon as a sufficient number are done, serve them hot. If fresh laid, they will poach well, without breaking.

Buttered Eggs.—Beat four or five eggs, yolk and white together ; put a quarter of a pound of fresh butter in a basin ; then set it in boiling water, stir it till melted, and pour it with the eggs into a saucepan ; keep

a basin in one hand ; and hold the saucepan in the other, over a slow fire, shaking it one way, as it begins to warm ; pour it into the basin, and then back again ; hold it over the fire, stirring it constantly in the saucepan, and pouring it frequently into the basin, to prevent it curdling, and to mix the eggs and butter, till they are boiling hot. Serve on toasted bread ; or use it as sauce to salt fish or red herrings.

Scotch Eggs.—Boil five pullets' eggs hard, take off the shells, and without removing the white, cover them completely with a fine relishing force-meat. Fry them of a fine light brown, and serve with good gravy in the dish.

Egg-Sauce for Chicken, &c.—Melt some butter thick and smooth, chop two or three hard-boiled eggs fine, put them into a basin, and pour the butter over them, or put the eggs into the saucepan, and just warm them ; but do not let the butter boil again ; stir it all the time one way. Serve it in a sauce-tureen.

Eggs with Gravy.—Poach some eggs in water, with a little vinegar in it ; cut the whites round neatly ; lay the eggs in a dish ; pour some good gravy into the dish, and serve them hot.

To make an Egg-Pie.—Boil twelve eggs hard, then chop them with one pound of beef-suet, or marrow chopped fine ; season them with a little cinnamon and nutmeg finely beaten, one pound of currants, clean washed and picked, two or three spoonsful of cream, and a little sweet wine and rose-water, or orange-flower water ; mix all together, then fill the pie, and, when it is baked, stir in half a pound of fresh butter, and the juice of a lemon.

An Omelet.—Beat the yolks and whites of six eggs separately, and then together for a long time ; strain them, and add a little parsley chopped very small, a little onion, and a little pepper and salt ; melt a quarter of a pound of butter in the omelet pan ; then put in the eggs, and fry them of a nice brown.

To make a hasty Dish of Eggs.—Beat six eggs well, then pour them into a saucepan ; hold it over the fire till they begin to get thick ; keep stirring from the bottom all the time ; then put in a bit of fresh butter the size of a walnut ; stir it about till the eggs and butter are thoroughly mixed, and the eggs quite dry ; put it on a plate, and serve it hot.

To fry Eggs with Sausages or Bacon.—Fry the sausages or bacon first ; pour the fat out of the pan, and put in a bit of butter ; when it is quite hot, put in the eggs ; keep them separate, and set the pan over the fire, but not very near ; let the heat increase very slowly ; when they are done on one side, turn them carefully on the other with a broad pointed knife ; and when quite done, take them up with a slice.

Eggs boiled in the Shells.—When the water boils, put in the eggs, and let them boil three minutes and a half.

Mince-Pies without Meat.—Take six pounds of apples (when pared and cored), three pounds of suet, three pounds of raisins stoned, and chop them all very fine ; to these add half a quarter of an ounce of cinnamon, a nutmeg grated, eight cloves powdered very fine, six pounds of currants, picked, washed, and dried at the fire, a little salt, the rinds of two lemons, and the juice of two, a quarter of a pound of candied orange-peel, the same of candied lemon-peel, and the same of citron, half a pint of brandy,

and the same quantity of any kind of wine ; add sugar to your taste. If the meat is intended to be kept long, put it down close in a jar, and pour a little brandy over the top, tie it down with paper, and set it in a cool dry place. Mountain wine is the best for mince meat. Line some patty-pans with puff-paste, put in the meat, and cover them with some a little richer ; cut them round, and bake them in a moderate oven.

Lemon Mince Pie.—Squeeze the juice of a lemon, boil the outside till tender enough to beat to a mash, add to it three large apples, four ounces of suet chopped very fine, half a pound of currants, and four ounces of sugar ; add the juice of the lemon, and candied fruits as for other pies. Make a short crust, and fill the patty-pans. A little brandy may be added if agreeable.

USEFUL RECEIPTS, &c.

To make a Phosphorus that will imbibe and emit Light like the Bolognian Stone.—Calcine some common oyster-shells, by keeping them in a good coal-fire for half an hour ; let the purest part of the calx be pulverized, and sifted ; mix with three parts of this powder, one part of the flour of sulphur : let this mixture be rammed into a crucible of about an inch and a half in depth, till it be almost full ; and let it be placed in the middle of the fire, where it must be kept red hot for one hour at least, and then set by to cool : when cold, turn it out of the crucible, and cutting, or breaking it to pieces, scrape off, upon trial, the brightest parts, which, if good phosphorus, will be a white powder, and may be preserved by keeping it in a dry phial with a ground stopple. The quantity of light a little of this phosphorus gives, when first brought into a dark room, after it has been exposed for a few seconds, on the outside of a window, to the common light of the day, is sufficient to discover the time by a watch, if the eyes have been shut, or in the dark, for two or three minutes before. By this phosphorus, celestial objects may be well represented ; as Saturn and his ring, the phases of the moon, &c. if the figures of them, made of wood, be wetted with the white of an egg, and then covered with the phosphorus. And these figures appear to be as strongly illuminated in the night, by the flash from a near discharge of an electrified bottle, as by the light of the day.

To make Ivory and Bone Black.—Put into a crucible, surrounded by burning coals, fragments or turnings of ivory, or of the osseous parts of animals, and cover it closely. The ivory or bones, by exposure to the heat, will be reduced to charcoal. When no more smoke is seen to pass through the joining of the cover, leave the crucible over the fire for half an hour longer, or until it has completely cooled. There will then be found in it a hard carbonaceous matter, which, when pounded and ground on porphyry with water, is washed on a filter with warm water, and then dried. Before it is used, it must be again subjected to the matter. Black furnished by bones is reddish : that produced by ivory is more beautiful. It is brighter than black obtained from peach stones. When mixed in a proper dose with white oxide of lead, it forms a beautiful pearl grey. Ivory black is richer. The Cologne and Cassel black are formed from ivory.

To dissolve Gold in Aqua Regia.—Take an aqua regia, composed of two parts of nitrous acid, and one of marine acid ; or of one part of sal-ammoniac, and four parts of aqua-fortis ; let the gold be granulated, put into a sufficient quantity of this menstruum, and exposed to a great degree of heat. During the solution an effervescence takes place, and it acquires

a beautiful yellow colour, which becomes more and more intense, till it has a golden or even orange colour. When the menstruum is saturated, it is very clear and transparent.

To gild Iron or Steel with a Solution of Gold.—Make a solution of eight ounces of nitre and common salt, with five ounces of crude alum in a sufficient quantity of water; dissolve half an ounce of gold thinly plated and cut; and afterwards evaporate to dryness. Digest the residuum in rectified spirit of wine or æther, which will perfectly abstract the gold. The iron is brushed over with this solution, and becomes immediately gilt.

To separate the Silver from plated Copper.—This process is applied to recover the silver from the plated metal, which has been rolled down for buttons, toys, &c. without destroying any large portion of the copper. For this purpose, a menstruum is composed of three pounds of oil of vitriol, one ounce and a half of nitre, and a pound of water. The plated metal is boiled in it, till the silver is dissolved, and then the silver is recovered by throwing common salt into the solution.

To plate Iron.—Iron may be plated by three different modes. 1st. By polishing the surface very clean and level with a burnisher, and afterwards, by exposing it to a blueing heat, a leaf of silver is properly placed and carefully burnished down. This is repeated till a sufficient number of leaves is applied, to give the silver a proper body. 2nd. By the use of a solder; slips of thin solder are placed between the iron and silver, with a little flux, and secured together by binding-wire. It is then placed in a clear fire, and continued in it till the solder melts, when it is taken out, and on cooling is found to adhere firmly. And 3rd. By tinning the iron first, and uniting the silver by the intermedia of slips of rolled tin, brought into fusion in a gentle heat.

To separate Gold from Gilt, Copper, and Silver.—Apply a solution of borax, in water, to the gilt surface, with a fine brush, and sprinkle over it some finely powdered sulphur. Make the piece red hot, and quench it in water. The gold may be easily wiped off with a scratch-brush, and recovered by testing it with lead. Gold is taken from the surface of silver by spreading over it a paste, made of powdered sal ammoniac, with aqua fortis, and heating it till the matter smokes, and is nearly dry; when the gold may be separated by rubbing it with a scratch-brush.

To convert Iron into Steel by Cementation.—The iron is formed into bars of a convenient size, and then placed in a cementing furnace, with a sufficient quantity of cement, which is composed of coals of animal or vegetable substances, mixed with calcined bones, &c. The following are very excellent cements:—1st, one part of powdered charcoal, and half a part of wood-ashes well mixed together; or, 2ndly, two parts of charcoal, moderately powdered, one part of bones, horn, hair, or skins of animals, burnt in close vessels to blackness, and powdered; and half a part of wood ashes; mix them well together. The bars of iron to be converted into steel, are placed upon a stratum of cement, and covered all over with the same; and the vessel which contains them closely luted, must be exposed to a red heat for eight or ten hours, when the iron will be converted into steel. Steel is prepared from bar iron by fusion, which consists of plunging a bar into melted iron, and keeping it there for some time, by which process it is converted into good steel. All iron which becomes harder by suddenly quenching in cold water is called steel; and that steel

which in quenching acquires the greatest degree of hardness in the lowest degree of heat, and retains the greatest strength in and after induration, ought to be considered as the best.

To colour Steel Blue.—The steel must be finely polished on its surface, and then exposed to an uniform degree of heat. Accordingly, there are three ways of colouring; first, by a flame producing no soot, as spirit of wine; secondly, by a hot plate of iron; and, thirdly, by wood-ashes. As a very regular degree of heat is necessary, wood-ashes for fine work bears the preference. The work must be covered over with them, and carefully watched; when the colour is sufficiently heightened, the work is perfect. This colour is occasionally taken off with a very dilute marine acid.

Varnish for Watch Cases in Imitation of Tortoise-Shell.—Take copal of an amber colour, six ounces; Venice turpentine, one ounce and a half; prepared linseed oil, twenty-four ounces; essence of turpentine, six ounces. It is customary to place the turpentine over the copal, reduced to small fragments, in the bottom of an earthen or metal vessel, or in a matráss exposed to such a heat as to liquefy the copal: but it is more advantageous to liquefy the latter alone, to add the oil in a state of ebullition, then the turpentine liquefied, and in the last place, the essence. If the varnish is too thick, some essence may be added. The latter liquor is a regulator for the consistence in the hands of an artist.

To make a Colourless Copal Varnish.—As all copal is not fit for this purpose, in order to ascertain such pieces as are good, each must be taken separately, and a single drop of pure essential oil of rosemary, not altered by keeping, must be let fall on it. Those pieces which soften at the part that imbibes the oil, are good; reduce them to powder, which sift through a very fine hair sieve, and put it into a glass, on the bottom of which it must not lie more than a finger's breadth thick. Pour upon it essence of rosemary to a similar height; stir the whole for a few minutes, when the copal will dissolve into a viscous fluid. Let it stand for two hours, and then pour gently on it two or three drops of very pure alcohol, which distribute over the oily mass, by inclining the bottle in different directions with a very gentle motion. Repeat this operation by little and little, till the incorporation is effected, and the varnish reduced to a proper degree of fluidity. It must then be left to stand a few days, and when very clear, be decanted off. This varnish, thus made without heat, may be applied with equal success to pasteboard, wood, and metals, and takes a better polish than any other. It may be used on paintings, the beauty of which it greatly heightens.

Gold-coloured Copal Varnish.—Take copal, in powder, one ounce; essential oil of lavender, two ounces; essence of turpentine, six ounces. Put the essential oil of lavender into a matráss of a proper size, placed on a sand-bath heated by an Argand's lamp, or over a moderate coal fire. Add to the oil while very warm, and at several times, the copal powder, and stir the mixture with a stick of white wood, rounded at the end. When the copal has entirely disappeared, add at three different times the essence almost in a state of ebullition, and keep continually stirring the mixture. When the solution is completed, the result will be a varnish of a gold colour, exceedingly durable and brilliant, but less drying than the preceding.

MEDICINE.

Cure of the Ringworm of the Scalp.—The head should be frequently shaved, and kept covered with an oiled silk cap, or instead of which, a thin bladder has sometimes been used. An ointment should be formed, by mixing together spermaceti cerate and finely pulverized supertartrate of potash, in such proportions as to make it of a very fine consistence, of which a piece the size of a nutmeg, or larger, according to the extent of the surface affected, should be well rubbed on the part with the palm of the hand, every night, for three or four minutes; the head should be well washed with soap and water every third night, previous to the application of the ointment. Internal medicines are seldom requisite in this advanced stage, except where the character of the affection is irregular, or there is a peculiarity in the constitution of the patient; in which cases some modification of treatment will necessarily be required: these variations will readily be made by any respectable practitioner. The above plan, if diligently pursued for from three to six weeks, will rarely disappoint the expectations of those who try it, even in inveterate cases.

Rheumatic Pains in the Face or Teeth.—To two tea-spoonsful of flour add the same quantity of grated ginger; incorporate them well together, and add spirits sufficient to make it into a thin paste. Spread this upon a linen rag, and apply it when going to bed, to the part affected, wrapping a piece of flannel over all, and it will effect a cure.

Common Hiccup.—The hiccup may in general be removed by taking a pinch of snuff, or any thing that will cause sneezing.

Stomachic Draught.—Take of tincture of cascarrilla, two drachms; vitriolic ether, twenty drops; cinnamon water, simple peppermint water, each one ounce. Make into a draught, to be taken three times a day.

Digestive Pills.—Take of soft extract of quassia, one drachm; essential oil of peppermint, one drop: make into twelve pills, of which, take three an hour before dinner. These pills are excellent to create digestion in habits injured by hard drinking.

To improve Digestion.—Eat a small crust of bread every morning, fasting, about an hour before breakfast.

To restore the Appetite.—Take of shavings of quassia, two drachms; boiling water, one pint. Let this remain in a close vessel until cold, when strain off, and add to the strained liquor, compound tincture of cardamoms, two ounces; spirit of lavender, four drachms; powder of rhubarb, one scruple. Take three table-spoonsful an hour before dinner, to create an appetite.

Aloetic and Assafoetida Pills.—Take of socotrine aloes, in powder, assafoetida, and soap, equal parts. Form them into a mass with mucilage of gum arabic. These pills, in doses of about ten grains, twice a day, produce the most salutary effects in cases of dyspepsia, attended with hysteria, flatulence, and costiveness.

Heartburn.—This complaint is an uneasy sensation in the stomach, with anxiety, a heat more or less violent, and sometimes attended with oppression, faintness, an inclination to vomit, or a plentiful discharge of clear lymph, like saliva. This pain may arise from various causes; such as wind, sharp humours, and worms gnawing the coats of the stomach;

also from acrid and pungent food; likewise from rheumatic and gouty humours, or surfeits, and from too free a use of tea. The diet should be of a light animal kind; the drink, brandy and water, toast and water, or Bristol water; no vegetables should be allowed; very little bread, and that well toasted. If heartburn has arisen from acidity in the stomach, it will be necessary, after a gentle emetic, to take two table-spoonsful of the following mixture three times a day: three drachms of magnesia; one scruple of rhubarb, in powder; one ounce of cinnamon water; half a drachm of spirit of lavender, and four ounces of distilled water. Or, Take of magnesia, two scruples; rhubarb in powder, five grains; nutmeg, grated fine, three grains. This powder is to be taken morning and evening.

HUSBANDRY, RURAL ECONOMY, &c.

Egyptian Mode of hatching Chickens.

THE mamals or ovens of Egypt are scarcely above nine feet in height, but they have an extent in length and breadth which renders them remarkable, and yet they are more so in their internal structure. The centre of the building is a very narrow gallery, usually about the width of three feet, extending from one end of the building to the other, the height of which is from eight to nine feet; the structure for the most part of brick. The entrance into the oven is through the gallery, which commands the whole extent of it, and facilitates the several operations that are necessary to keep the eggs to the proper degree of heat. The oven has a door not very wide, and only as high as it is broad; this door and many others in use at the mamals, are commonly no more than round holes. The gallery is a corridor, with this difference from our common corridors, which have only one row of rooms, whereas that of the mamal has always two rows of them on both sides, namely, one on the ground floor and another above. Every one upon the ground floor has one above, perfectly equal both in length and breadth. The rooms of each row on the ground floor are all equal in length, breadth, and height. Reaumur observes, we know of no other rooms in the world so low as these, being only three feet in height. Their breadth, which is in the same direction with the length of the gallery, is four or five feet; they are very narrow in proportion to their length, which is twelve or fifteen feet. Every one of these rooms has its door, or round aperture, about a foot and a half in diameter, opening into the gallery, the hole being wide enough for a man to creep through. All the eggs to be hatched are first ranged in these rooms. Four or five thousand eggs are put into each of them. These are the real ovens, so that the whole edifice, which is denominated a chicken-oven, is an assemblage of many ovens set together, side by side, opposite and over each other; and in the course of the process, a part of the eggs are warmed in the upper rooms, after having been previously in the lower. Forty or fifty thousand eggs are hatched at once, or another extends the number to eighty thousand. The eggs are spread on mats,

flocks, or flax, in each room upon the ground floor, where they contract their first and general warmth, during a certain number of days.

The heat of the air, in the inferior rooms, and consequently that of the eggs, would rise to an excessive degree, were the fire in the gutters incessantly kept up. They keep it up only an hour in the morning and an hour at night, and they style these heatings, the dinner and supper of the chickens; they receive, however, two more meals, that is, luncheon and afternoon meal, the fire being lighted four times a day. On the day on which they cease to light the fires, part of the eggs of each inferior room are always conveyed into the room above. The eggs had been too much heaped in the former, and it is now time to extend and give them more room. The proper number of eggs from each inferior room having been removed into the room above, all the apertures of the rooms and of the gallery are closely and exactly stopped with bungs of tow, excepting, perhaps, half the apertures in the arches or ceilings of the upper rooms, which are left open in order to procure there a circulation of air. This precaution is sufficient to preserve in the ovens, for many days together, the temperature which has been obtained, which indeed would be the case with ovens upon so considerable a scale in any country, more especially one so hot as Egypt.

Three hundred and eighty-six ovens are kept in Egypt annually, during four or six months, allowing more time than is necessary to hatch eight successive broods of chickens, ducks, and turkeys, making on the whole yearly, three thousand and eighty-eight broods. The number in each hatching is not always equal, from the occasional difficulty of obtaining a sufficient number of eggs, which may be stated at a medium between the two extremes of forty and eighty thousand to each oven. The overseer contracts to return, in a living brood to his employer, two-thirds of the number of eggs set in the ovens, all above being his own perquisite, in addition to his salary for the season, which is from thirty to forty crowns, exclusive of his board. According to report, the crop of poultry thus artificially raised in Egypt, was seldom, if ever, below that ratio, making the enormous annual amount of ninety-two millions, six hundred and forty thousand. The chickens are not sold from the stove by tale, but by the bushel, or basket full!

Speedy mode of storing a new Grape House.

This mode is only to be adopted where a vinery previously exists in the garden, or where there is a friend's vinery in the neighbourhood. In the end of June or beginning of July, when the vines have made new shoots from ten to twelve feet long, and about the time of the fruit setting, select any supernumerary shoots, and, loosening them from the trellis, bend them down so as to make them form a double or flexure in a pot filled with earth, generally a mixture of loam and vegetable mould; taking care to make a portion of last year's wood, containing a joint, pass into the soil in the pot. The earth is kept in a wet state; and at the same time, a moist warm air is maintained in the house. In about ten days, roots are found to have proceeded plentifully from the joint of last year's wood, and these may be seen by merely stirring the surface of the earth; or sometimes they may be observed penetrating to its surface. The layer may now be safely detached; very frequently it contains one or two bunches of grapes, which continue to grow and come to perfection. A layer cut off in the beginning of July generally attains, by the end of October, the length of

fifteen or twenty feet. A new grape-house, therefore, might in this way be as completely furnished with plants in three months, as by the usual method, above described, in three years.

To prune and train Vines.

The methods of pruning established vines admits of much diversity, as the plants are in different situations. Without reckoning the cutting down of young or weak plants alternately, to the lowermost summer shoot, which is but a temporary course, three different systems of pruning are adopted. The first is applicable only to vines out of doors; but it may be transferred to plants in a vinery, without any capital alteration. In this method, one perpendicular leader is trained from the stem, at the side of which, to the right and left, the ramifications spring. Soon after the growing season has commenced, such rising shoots as are either in fruit and fit to be retained, or are eligibly placed for mother-bearers next season, are laid in either horizontally, or with a slight diagonal rise, at something less than a foot distance, measuring from one bearing shoot to the next: the rising shoots intended to form young wood, should be taken as near the origin of the branch as a good one offers, to allow of cutting away, beyond the adopted lateral, a greater quantity of the branch, as it becomes old wood; the new-sprung laterals, not wanted for one of these two objects, are pinched off. The treatment of those retained, during the rest of the summer, thus differs:—As the shoots in bearing extend in growth, they are kept stopped about two eyes beyond the fruit:—the coronate shoots, cultivated merely to enlarge the provision of wood, are divested of embryo bunches, if they show any; but are trained at full length as they advance during the summer, until they reach the allotted bounds. In the winter-pruning, there will thus be a good choice of mother-bearers. That nearest the origin of the former is retained, and the others on the same branch are cut away: the rest of the branch is also taken off, so that the old wood may terminate with the adopted lateral: the adopted shoot is then shortened to two, three, four, or more eyes, according to its place on the vine, its own strength, or the strength of the vine. The lower shoots are pruned in the shortest, in order to keep the means of always supplying young wood at the bottom of the tree.—*Second Method:* The second method is to head the natural leader, so as to cause it to throw out two, three, or more principal shoots; these are trained as leading branches; and in the winter-pruning are not reduced, unless to shape them to the limits of the house, or unless the plant appears too weak to sustain them at length. Laterals from these are cultivated about twelve inches apart, as mother-bearers; those in fruit are stopped in summer, and after the fall of the leaf are cut into one or two eyes. From the appearance of the mother-bearers, thus shortened, this is called spur-pruning.—*Third Method:* The third plan seems to flow from taking the second as a foundation, in having more than one aspiring leader; and from joining the superstructure of the first system immediately to this, in reserving well-placed shoots to come in as bearing wood. Thus, supposing a stem, which has been headed, to send up four vigorous competing leaders, two are suffered to bear fruit, and two are divested of such buds as break into clusters, and trained to the length of 10, 12, 15 feet, or more, for mother-bearers, which have borne a crop, are cut down to within two eyes of the stool or legs, according to the strength of the plant; while the reserved shoots lose no more of their tops than is necessary to adjust them to the trellis.

To prune Vines to Advantage.

In pruning vines, leave some new branches every year, and take away (if too many) some of the old, which will be of great advantage to the tree, and much increase the quantity of fruit. When you trim your vine, leave two knots, and cut them off the next time; for, usually the two buds yield a bunch of grapes. Vines, thus pruned, have been known to bear abundantly, whereas others that have been cut close to please the eye, have been almost barren of fruit.

Economy in Feeding Calves.

From experience, it is now perfectly understood by some breeders, that calves suckled upon churned milk, thrive equally well by giving about one-third more, by which all the butter is saved for the market, and there has never been an instance of the calves brought up in this way, either taking the diseases of livercrock or mortification.

VARIETIES.*A cursory Survey of Natural History.*

(Continued from p. 496.)

FROM the consideration, that, by the laws of nature, all the lesser heavenly bodies are made to revolve round the greater, in the same manner that the moon is made to move round the earth, it was to be expected, that the sun, the centre of a system in which so many planetary and cometary bodies were made to move within the sphere, or verge, of his attraction, would be a body of very considerable magnitude; and that he is said to be to such an extent, that his solid bulk is computed to be sixty-four million of times larger than the moon, a million of times bigger than the earth, or 500 times greater than all the other planets put together.

From what we ourselves experience of the benefits of this luminary, we have reason to conclude, that the sun is placed in the most convenient situation in the heavens, and at the most suitable distance from each of the respective bodies which move around him; and that, however nigh or remote their courses may be to the common centre, or however slow or rapid in their movements, the inhabitants of all those bodies which are inhabited, will have forms and powers no less suited to their situations than ours:

“And constitutions fitted for that spot,
Where Providence, all wise, has fix’d their lot.”

The sun, although generally considered as fixed, is known by his spots to make a revolution on his axis, in somewhat less than our month, and is likewise said to be agitated by a small motion round, what is called, the centre of gravity of the Solar System. His motion, however, is so comparatively small, that he may, indeed, be said to be fixed.

THE PLANETS.

Of the planets which have yet been discovered, the first, or highest to the sun, is *Mercury*. His diameter is computed to be less than the half of that of the earth, and his year is not quite so long as three of our months. The light and heat of this planet are supposed to be about seven times greater than the earth receives, yet he is said to move at the rate of more than 109,000 miles in an hour! Being so nigh the sun, Mercury is seldom seen, but when he is, it is a little after sunset and before sunrise, and he appears to emit a bright white light.

The diameter of *Venus* is somewhat less than that of the earth, and her year is not quite eight of our months. In the heavens she moves next in order to Mercury, and notwithstanding she is supposed to be surrounded by an atmosphere like the earth, her light and heat are said to be twice as much as ours. Like the sun, this brilliant planet has her spots; like the moon, she has her phases, and she moves at the rate of upwards of 80,000 miles an hour! Venus appears in the heavens the brightest of all the planets, and according as she is situated, is sometimes called the morning, sometimes the evening star.

Next to Venus comes our *Earth*, attended by her constant companion or satellite, the moon. The diameter of the earth may be computed to be about 7,964 miles, her distance from the sun 95 millions of miles, and, moving at the rate of 68,000 miles an hour, she completes her annual revolution in 365 days and somewhat less than 6 hours, all the while whirling round on her axis once in 24 hours with such velocity, that the inhabitants at the equator are carried round at the rate of 1,042 miles, and those in the latitude of London about 644 miles in an hour. We have already explained several of the phenomena resulting from the motion of the earth, but there is one astronomical fact we would here mention, which may sound strange in the ears of some of our readers, viz. that we are actually nigher the sun in winter than in summer! Were it not for this, it is presumed that the severity of our winters (being chiefly occasioned by the obliquity of the sun's rays, as they, at those seasons, fall on our atmosphere) would be rendered still more intolerable and severe. The magnitude of the moon is said to be about one-fiftieth of that of the earth, about which she moves at the distance of 236,847 miles, and completes her revolution in somewhat less than 28 days, travelling at the rate of 2,270 miles an hour.

Mars, whose diameter is little more than one-half of our earth, moves next her in the order of the planets; he completes his revolution in something less than 687 of our days, so that his year is nigh twice the length of ours, while his light and heat are considered to be not quite the half of what we enjoy. Mars revolves at the rate of 52,223 miles an hour, and appears in the heavens of a dusky red colour.

What are called the *new planets* are to be found betwixt the orbits of Mars and of Jupiter; but as so little is yet known respecting them, we shall just mention their names, with the dates of their discoveries:—Ceres was discovered by M. Piazzi, in Sicily, on the 1st Jan. 1801; Pallas was discovered by Dr. Olbers, of Bremen, on the 28th March, 1802; Juno was discovered by Mr. Harding, of Lilienthal, Bremen, 1st September, 1804; and Vesta was discovered by Dr. Olbers, 29th March, 1807. These being so very small in comparison with the others, Dr. Herschel does not deign to denominate them planets, but asteroids.

But very different is the case with *Jupiter*, which is the largest of all

the planets ; adorned by his belts, and attended with his glorious retinue of four moons, he comes next in order in the heavens. The magnitude of this stupendous planet is indeed said to be no less than 1,400 times larger than the earth ; his year is something less than twelve of ours, and he moves at the rate of 29,894 miles in an hour. In consequence of his distance from the sun, his light and heat are computed to be only about 1-27th of what the earth receives ; but the former of these may be compensated by the number of his moons, by one or more of which there is scarcely any part of this planet but what is enlightened during the whole night, except his poles ; and there is no saying, but what has the appearance of Jupiter's belts may be something of an atmospheric nature, so constituted as to imbibe, and considerably increase, the heat of the sun's rays. Jupiter in the heavens appears to the eye next in magnitude to Venus.

Beyond the orbit of Jupiter moves *Saturn*, attended by a retinue of no less than seven satellites or moons, and having his body surrounded by an interior and exterior ring. Although the diameter of this planet is not so large as Jupiter, his magnitude is said to be no less than 966 times that of the earth, and moving at the rate of 22,072 miles in an hour, he completes the revolution of his wide circle in a period not much less than 30 of our years ! The light and heat which he receives from the sun are computed to be about 1-100th part of what the earth receives ; but to compensate for this, besides the rings and moons already mentioned, the disc of this planet has been observed to be crossed by zones or belts, which may be analogous to, and answer the purposes of those of Jupiter. Saturn is visible to the naked eye, and shines in the heavens with a pale feeble light.

The *Georgian*, or *Georgium Sidus*, is the remotest of all the planets yet discovered, and was brought to notice so recently as the 13th March, 1781, by that indefatigable astronomer Dr. Herschel. Six satellites have already been discovered attending on this distant planet. Its magnitude is supposed to be upwards of 80 times that of the earth, and its periodical revolution performed in something more than 83 of our years. Through a telescope of a small magnifying power, the Georgian appears like a star of the 6th or 7th magnitude, and is only visible to the naked eye, in the absence of the moon in a clear night.

These planets, with their attendant satellites and other appendages, are carried round the sun in elliptical orbits differing but little from circles, by which means the temperature of their seasons must be wisely proportioned and pretty equally kept up. To prevent too frequent eclipses, they move not in the same planes ; and that they may not interfere nor clash with each other, they revolve all in the same direction from the west away easterly. The greater part of them are known, and the whole are supposed to turn round on their axis in the same manner that our earth does, by which means they must also be favoured with the alternate succession of day and night ; and as the revolution of the satellites of Jupiter is known to a nicety, corresponding to that of what we know of our moon, there can be no doubt, but those planets which have such attendants, are equally benefitted by them. Of the spots of Venus and of Mars, the belts of Jupiter and rings of Saturn, we can say little ; but let it be remembered, that we are surrounded by an atmosphere, the appearance of which may not easily be accounted for by the inhabitants of those distant bodies. That the planets are inhabited, we have every reason to believe, from the provision that is made for their comfort, and other

analogy they bear to our own inhabited globe. It is true, that our views and discoveries respecting those distant orbs must be imperfect and limited in this present state; but what we know not now, we may perhaps know hereafter, although it is not to be supposed that our finite capacities, even in a more exalted state and enlarged sphere of vision, shall ever be able fully to comprehend the mighty works of the Creator of the universe, or utter forth all his praise.

COMETS.

Besides the planets and their satellites, there are other bodies called comets, which revolve round the sun in very eccentric ellipses, and in all manner of directions. These comets in one part of their orbit, called the perihelion, approach very near the sun, and appear all in a blaze; this appearance, however, they gradually lose, as they fly off with inconceivable rapidity to the opposite part of their orbit, called by astronomers their aphelion; there they are totally divested of their luminous tail, and being at such an immense distance from the sun, it is concluded they must experience a degree of cold of which we can have no adequate conception. There are a variety of opinions as to the number of comets belonging to our system; and as these bodies appear but seldom, and their stay is so short, it is not surprising that so much ignorance should prevail respecting them. It is, however, now sufficiently ascertained, that these, like the planets, shine not by their own, but by a reflected light, and were it not for the sun, these bodies, instead of alarming our fears by their glaring magnificence, would move unseen and unheeded by us; for however astronomers may have differed respecting the composition of their tails, it seems now to be pretty well understood, that they possess nothing fiery or combustible in them, and may with more propriety be likened to the mild radiance that proceeds across the street from the illuminated glass in an apothecary's window in a dark night, than to any thing of a baneful or pestilential nature. It is but a few years back that our hemisphere was visited by what the superstition of former times would have called a tremendous visitant; but in our more enlightened age, it excited neither alarm nor awe. Not a person that we know of looked upon it as "a bloody flag hung out by Divine resentment over a guilty world"—none read in the mysterious omen the fate of nations and of kingdoms; for our part, we amused ourselves for many successive evenings in watching the progress of this august stranger, and tracing its course on a celestial globe; and sometimes, in returning on an evening from the country, it has been the means of drawing our attention to that starry expanse where innumerable glories proclaim the attributes of Divinity, and of exciting in our minds sentiments which we trust we shall never have occasion to regret.

There is one thing to be remarked with regard to the tails of comets, that they appear always in a direction averted from, or contrary to the sun, and this certainly, with the circumstance of the stars being visible through them, gives colouring to the supposition, that they are nothing more than merely a condensation of the solar rays by the refracting power of the comet and its atmosphere. With regard to the purposes for which comets were created, "all is doubt, uncertainty, and conjecture." Some have supposed they are the means appointed by the Almighty for putting a period to the planetary world; others have imagined that comets in their several revolutions gradually approach the sun, till at last they fall into it, and become a supply of fuel to that luminary; and some of the learned world, Dr. Mavor remarks, are of opinion, that they are places of future

punishment for tormenting the damned with eternal vicissitudes of heat and cold ; “ but when, on the other hand,” as the doctor goes on, “ we reflect on the infinite power and goodness of the Deity, the latter inclining, the former enabling him to make creatures suited to all states and circumstances ; that matter exists only for the sake of intelligent beings ; and that, wherever we find it, we always perceive it pregnant with life, or subservient to that purpose : when we consider the numberless species, the astonishing diversity of animals, in earth, air, water, and even on other animals ; every blade of grass, every tender leaf, every natural fluid, swarming with life, and every one of these enjoying such gratifications as the nature and state of each require ; when we further reflect, that some centuries ago a great part of the earth was judged uninhabitable, till experience undeceived us ; the torrid zone, on account of excessive heat ; and both the frigid zones, on account of excessive cold ; it seems highly probable, that such numerous and large masses of durable matter as the comets, are not, however dissimilar to our earth, destitute of beings capable of contemplating with wonder, and acknowledging with gratitude, the wisdom, symmetry, and beauty of the creation, which is more plainly to be observed in their extensive tour through the heavens, than in our confined circuit ; yet, however difficult it may be for us, circumstanced as we are, to discover their particular designation, this is an undoubted truth, that wherever the Deity exerts his power, there also he manifests his wisdom and goodness.” If, in addition to these judicious remarks of the learned doctor, we take it into consideration, that the vast rapidity of their movements when in their perihelion, or part of their orbit nearest the sun, and the comparatively slow progress they make as they recede from him, till their motion is so languid as to be scarcely perceptible at their aphelion, or farthest distance from him, may not suffer these bodies to undergo such an alternate extreme of heat and cold as would otherwise have been the case, the probability is still the greater, that comets are inhabited, especially if we make a proper allowance for the powerful effect of such an atmosphere as they may be surrounded with, for tempering the sun’s rays as they fall more directly or obliquely upon it. But whatever uses these eccentric bodies are of otherwise, the astonishing courses that the comets perform in empty space, suggest to our minds an idea of the vast distance between the sun and the nearest fixed stars, of whose attractions all the comets must keep clear, in order to return periodically and move round the sun, and, consequently, of the infinite greatness of that Being who has stretched out the heavens like a curtain, and afforded such ample scope for all these numerous orbs. “ I cannot forbear reflecting,” says the author of the *Guardian*, “ on the insignificance of human art, when set in comparison with the designs of Providence. In the pursuit of this thought, I considered a comet, or, in the language of the vulgar, a blazing star, as a sky-rocket discharged by a hand that is Almighty. What an amazing thought is it to consider this stupendous body traversing the immensity of the creation with such a rapidity, and at the same time wheeling about in that line which the Almighty had prescribed for it ! How spacious must the universe be that gives such bodies as these their full play, without suffering the least disorder or confusion by it ! What a glorious show are those beings entertained with, that can look into this great theatre of nature, and see myriads of such tremendous objects wandering through those immeasurable depths of ether, and running their appointed courses ! Our eyes may hereafter be strong enough to command this magnificent prospect, and our understandings able to find out the several uses of these great parts of the universe ; in

the mean time, they are very proper objects for our imagination to contemplate, that we may form more extensive notions of infinite Wisdom and Power, and learn to think humbly of ourselves, and of all the little works of human invention."

Manners and Superstitions of our Ancestors.

[FROM AN OLD MS. PRESERVED IN THE ASHMOLE MUSEUM.]

There were very few free schools in England before the Reformation. Youth were taught Latin in the monasteries; and young women had their education in the nunneries, where they learnt needle-work, confectionary, surgery, physic (apothecaries and surgeons being then rare), writing, drawing, &c. Old Jacques, now living, has often seen from his house the nuns of St. Mary Kingston, in Wilts, coming forth into the nymph hay, with their rocks and wheels to spin, sometimes to the number of seventy, all of whom were not nuns, but young girls sent there for education. Anciently, before the Reformation, ordinary men's houses, and copy-holders, and the like, had no chimneys, but flues like lower holes; some of 'em were in being when I was a boy.

In the halls and parlours of great houses were wrote texts of scripture on the painted cloths.

The lawyers say, that before the time of Henry the Eighth, one shall hardly find an action on the case, as for slander, &c. once a year, *quod nota*.

Before the last civil wars, in gentlemen's houses at Christmas, the first dish that was brought to table was a boar's head, with a lemon in his mouth.

At Queen's College, Oxon, they still retain this custom, the bearer of it bringing it into the hall, singing to an old tune an old Latin rhyme, *Apri caput defero*, &c. The first dish that was brought up to table on Easter-day, was a red herring riding away on horseback; i. e. a herring ordered by the cook something after the likeness of a man on horseback, set in a corn sallad.

The custom of eating a gammon at Easter (which is still kept up in many parts of England) was founded on this, viz. to show their abhorrence of Judaism at that solemn commemoration of our Lord's resurrection.

The use of "your humble servant" came first into England on the marriage of Queen Mary, daughter of Henry the Fourth of France, which is derived from *notre très humble serviteur*; the usual salutation before that time was, God keep you, God be with you: and among the vulgar, How dost do? with a thump on the shoulder.

Till this time the court itself was unpolished and unmannered. King James's court was so far from being civil to women, that the ladies, nay the queen herself, could hardly pass by the king's apartments without receiving some affront.

At the parish priests' houses in France, especially in Languedoc, the table-cloths were on the board all the day long, and ready for what was in the house to put thereon, for strangers, travellers, fryers, and pilgrims; so it was I have heard my grandfather say in his grandfather's time.

Heretofore noblemen and gentlemen of fine estates had their heralds, who wore their coats of arms at Christmas, and at other solemn times, and cried "Largesse" thrice.

A neat built chapel, and a spacious hall, were all the rooms of note, the rest were small.

At Tomarton, in Gloucestershire, anciently the seat of the Rivers, is a dungeon, thirteen or fourteen feet deep; about four feet high are iron rings, fastened in the wall, which were probably to tie offending villains to, as all lords of manors had this power over their villains (or socage tenants), and all of them had, no doubt, such places for punishment.

It is well known all castles had dungeons, and so I believe had monasteries, for they had often within themselves power of life and death. Mr. Dugdale told me, that about Henry the Third's time, the Pope gave a bull or patent to a company of Italian architects, to travel up and down Europe to build churches. In the days of yore, ladies and gentlemen lived in the country like petty kings, and jura regalia belonging to seignories; had castles and boroughs; had gallows within their liberties, where they could try, condemn, and execute; never went to London but in parliament time, or once a year, to do homage to their king. They always sate in their Gothic halls, at the high tables, or orsille, which is a little room at the upper end of the hall, where stands a table, with the forks at a side table. The meat was served up by watch words. Jacks are but of late invention; the poor boys did turn the spits, and licked the dripping for their pains. The beds of men servants and retainers were in the hall, as now in the guard or privy chamber here. In the hall, mumming and loaf stealing, and other Christmas sports, were performed. The hearth was commonly in the middle, whence the saying, "round about a coal fire."

Every baron and gentlemen of estate kept great horses for men at arms; some had their armories sufficient to furnish out some hundreds of men. The halls of the justice of peace were dreadful to behold. The skreen was garnished with croslets and helmets gaping with open mouths, with coats of mail, lances, pikes, halberts, brown bills, and bucklers.

Public inns were rare—travellers were entertained at religious houses for three days together, if occasion served. The meetings of the gentry were not at taverns, but in the fields or forests, with their hawks and hounds, and their bugle horn, in silken bawdries.

In the last age, every gentleman-like man kept a sparrow-hawk, and a priest kept a hobby, as Dame Julien Berners teaches us (who wrote a treatise on Field Sports in Henry the Sixth's time). It was a diversion for young gentlemen to man sparrow hawks and morlines.

Before the Reformation there were no poor's rates. The charitable doles given at the religious houses and the church ale in every parish did the business.

In every parish there was a church house, to which belonged spits, polls, &c. for dressing provision. Here the housekeepers met, and were merry, and gave their charity. The young people came there too, and had dancing, bowling, shooting at butts, &c. Mr. A. Wood assures me, that there were few or no alms houses before the time of Henry the Eighth; that at Oxon, opposite Christchurch, was one of the most ancient in England.

In every church was a poor's box, and the like at great inns. Before the wake or feast of the dedication of the church, they sat all night, fasting and praying; viz. on the eve of the wake.

In the Easter holidays was the clerk's ale, for his benefit, and the solace of the neighbourhood.

In these times, besides the jollities above mentioned, they had their pilgrimages to several shrines; as to Walsingham, Canterbury, Glaston-

bury, Broomholm, &c. Then the crusades to the holy wars were magnificent and splendid, and gave rise to the adventures of errant-knights and romances.

The solemnity attending processions in and about churches, and the perambulations in the fields, were great diversions also of those times.

Glass windows in churches and gentlemen's houses were rare before the time of Henry the Eighth. In my own remembrance, before the civil wars, copyholders and poor people had none. In Herefordshire, Monmouthshire, and Salop, it is so still. About ninety years ago, noblemen and gentlemen's coats were of the fashion of the beadles and yeomen of the guard (i. e.) gathered at the middle. The benchers in the inns at court yet retain that fashion in the make of their gowns. Captain Silas Taylor says, that in the days of yore, when a church was to be built, they watched and prayed on the vigil of the dedication, and took that part of the horizon when the sun arose from the east, which makes that variation, so that few stand true except those built between the equinoxes.

In Scotland, especially among the Highlanders, the women make a courtesy to the new moon; and our English women in this country have a touch of this; some of them, sitting astride on a gate or stile, the first evening the new moon appears, say, "a fine moon, God bless her." The like I observed in Hertfordshire.

The Britains received their knowledge of husbandry from the Romans: the foot and the acre, which we yet use, is the nearest to them. In our west country, and I believe in the north, they give no wages to the shepherd, but he has the keeping of so many sheep with his master's flock.

The Normans brought with them into England civility and building, which, though it was Gothic, was yet magnificent. Upon any occasion of bustling in those days, great lords sounded their trumpets and summoned those that held under them. Old Sir Walter Long, of Draycot, kept a trumpeter, and rode with thirty servants and retainers; hence the sheriff's trumpets at this day. No younger brothers were then to betake themselves to trade, but were churchmen, or retainers to great men.

From the time of Erasmus, to about twenty years last past, the learning was downright pedantry. The conversation and habits of those times were as starch as their hands and square beards; and gravity was then taken for wisdom. The doctors in those days were but old boys, when quibbles passed for wit even in their sermons.

The gentry and citizens had little learning of any kind; and their way of breeding up their children was suitable to the rest; they were as severe to their children as the schoolmasters; as severe as masters of the House of Correction. The child perfectly loathed the sight of the parent, as the slave his torture. Gentlemen of thirty or forty years old were to stand like mutes and fools, bareheaded, before their parents; and the daughters, well-grown women, were to stand at the cupboard-side during the whole time of the proud mother's visits, unless, as the fashion was, leave was desired, forsooth, that a cushion should be given them to kneel upon, brought them by the serving man, after they had done sufficient penance in standing.

The boys (I mean young fellows) had their foreheads turned up and stiffened with spittle. They were to stand, manfully forsooth, thus:—the foretop ordered as before, with one hand at the band string, the other behind the breech.

The gentlemen had prodigious fans, as is to be seen in old pictures, like that instrument which is used to drive feathers, and it had a handle at

least one half as long, with which their daughters were corrected. Sir Edward Coke, Lord Chief Justice, told me he was an eye-witness of it.

The earl of Manchester also used such a fan; but fathers and mothers slashed their daughters in the time of their besom discipline, when they were perfect women. At Oxford (and I believe also at Cambridge) the rods were frequently used by the tutors and deans; and Dr. Potter, of Trinity College, I knew right well, whipt his pupil with his sword by his side when he came to take his leave of him to go to the inns of court.

The last summer, on the day of St. John Baptist, I was accidentally walking in the pasture behind Montague-house; it was twelve o'clock. I saw there about two or three and twenty young women; most of them were habited on their knees, very busy, as if they had been weeding. I could not presently learn what the matter was. At last a young man told me, that they were looking for a coal under the root of a plantain, to put under their heads that night, and they should dream who would be their husbands; it was to be found that day and hour.

A View from Primrose Hill.

I gazed with intense interest upon a city where a million of human beings were pursuing pleasure or business, mischief or downright villainy; the bird's-eye view of it which was before me diminished its aggregate effect. The inhabitants were to me as ants in their little cells, and I a giant of Brobdignag contemplating them. The mighty accumulation of building seemed but one entire mass, no streets, nor passages of communication being visible. Yet among these ants what schemes were devising, what scenes acting, what acts perfecting, what ingenious mechanism constructing, what acts of virtue and benevolence performing, what vices committing, what monuments of glory rearing; royalty, legislation, nobility, learning, science, trade, and commerce, were concentrated before me in a mightier whole than they had ever before been in the history of the world; and its fame and glory had gone forth and been felt in the most remote corners of the earth.

Idea crowded upon idea, until my mind was overflowing with them, and I had taken out my note-book to preserve one or two, when my friend M. came up to me, and broke in upon my abstractions. M. is a worthy fellow, always over head and ears in love, and for ever meeting with disappointments; imaginative, and fond of propounding favourite theories upon every possible subject. The weather with Englishmen is always the first topic of discourse on meeting. M. is too well informed to put any faith in old women's gossip, or Moore's Almanack; he therefore does not imagine that a comet has had "a finger in the pie" lately, but he has revived the notion, and pushed it very far too, that the obliquity of the earth's axis is constantly varying, and that we are getting every year more and more under the perpendicular action of the sun's rays. He had consulted the *Gentleman's Magazine* of forty years ago, and found that seventy degrees of Fahrenheit was then the extreme of summer heat, and of late it had been ten or fifteen degrees more elevated several times in the season. This was basis enough for one of his theories. He accordingly asserted, that the Regent's Canal will one day be choked up with mangroves; that palms and plantains will flourish on the banks of the Thames; date trees overshadow the sands of Hounslow; and cocoas and ananas spring up wild in Hyde Park, while the *boa constrictor* writhes himself in many a "fold voluminous" round the old oaks of Windsor Forest, now and then


feasting on royal venison, or gorging a prime Merino ram. He confidently anticipates that the mange, kissmass, and tamarind, will be as plentiful at our desserts as apples are now; that our ladies, a little duller in complexion than at present, will bathe themselves in rose water, and go shopping in Bond-street in their palanquins; that the perfumed hookah will supersede the segar; indigo and cochineal be grown at Chelsea; the window tax, from the uselessness of the glass, die a natural death, to the consternation of some future Chancellor of the Exchequer, and tallow candles, butter, and fat London mutton, be altogether dispensed with. Full of this subject, he continued explaining the effect of this change on our habits and manners, as we walked to the bottom of the hill, on the side of Chalk Farm, that most pugnacious of tea gardens, celebrated in the annals of duelling, and renowned among volunteer riflemen.

English people, of a certain class in particular, have a strange method of pleasure-taking. Nothing can be more extraordinary than their sullenness and stiff unbending manner on such occasions. The man of virtue cannot hold vice in greater detestation than most of our good citizens do the least approach to flexibility of limb and feature, or the levity of an innocent mirthfulness. They drink and smoke, or both; and may easily, by the stimulus of the bottle, be roused into an argument on business or politics; but all is serious. A dinner is their grand *file*, and a speech to the chair an indispensable duty; at every toast their eyes sparkle, and the fresh glass is swallowed as if it were to be the last. They scorn "thin potations," and gulp down bumpers that no heads but their own can withstand, and then taciturnity is changed into loquacity, and their eloquence becomes boisterous. Meetings for charitable purposes, art, science, literature, and politics, must finish with a dinner. The lawyers eat their way to the bar, and the judges hold their feasts at the assizes. In truth, it is at such times only that Englishmen relax, and seem to be enjoying life and society; at all others, in spite of their many virtues, their manners are cold and austere, and they seem incapable of simple lively enjoyments of any kind.

R. R.

A Man of the World.

Mr. Garnet (grocer and tea-dealer), received from his parent what may be called a good tradesman's education; and, from his own steady application to the business, he was, at his father's death (though then only twenty years old) quite competent to carry it on. Mr. Garnet's first care, after settling himself in trade, was, to find himself a wife. This was soon accomplished: he chose one of a good temper and good fortune; and I have heard him say they were the only two things requisite in a wife. In the shop, Mr. Garnet was obliging in the extreme; and, in consequence, his trade was good. Thus he lived, happy (in his own opinion) in the possession of a good-tempered wife and a sufficiency of fortune; and, in the opinion of his neighbours, he was an honest, well-doing man. He was not a drunkard. He was not a gambler. He loved not lewd women. He swore, to be sure; but "that was excusable in him, as so many, who knew better, swore too!" Sometimes Mr. Garnet went to church (that was when there were no books to post, orders to send, or letters to answer), and he came back as wise as he went; for, while the ambassador of Christ was negotiating with wretched sinners, Mr. Garnet was calculating whether 5 per cent discount for present money

would answer better than three months credit. Mr. Garnet was, then, a man of the world ; his ideas carried him no farther ; he thought not of a future state ; and he passed through this life as if he was made only for it ; and, when he died, with a certainty in his own mind of going to heaven. When near the last hour of life, he said to me, " I have wronged no man. I have given all their due. I have not been a gambler, or robber, or murderer, or idolater, or adulterer ; am I not then fit for heaven ? " This was the reasoning of a man of the world. Fatal, I fear, to the soul, was such reasoning. But we are not to judge cruelly or rashly ; yet, we can scarcely hope that a breaker of that first and great commandment, " Thou shalt love the lord thy God with all thy heart," &c. can find mercy beyond the grave. There are many such as Mr. Garnet in the world, who have but to make that one point good to insure happiness here and hereafter. While living as they do, uncaring for their souls, unknowing as to the great hereafter, they are, like Mr. Garnet, but " men of the world ! " 

Marriage Brokers.

In Genoa there are marriage brokers who have pocket-books filled with names of the marriageable girls of the different classes, with notes of their figures, personal attractions, fortunes, &c. These brokers go about endeavouring to arrange connections ; and, when they succeed, they get a commission of two or three per cent upon the portion. Marriage at Genoa is quite a matter of calculation, generally settled by the parents or relations, who often draw up the contract before the parties have seen one another ; and it is only when every thing else is arranged, and a few days previous to the marriage ceremony, that the future husband is introduced to his intended partner for life. Should he find fault with her manners or appearance, he may break off the match, on condition of his defraying the brokerage, and any other expenses incurred.

Nationalities.

Impudence in an Englishman is sullen and insolent ; in a Scotchman it is untractable and rapacious ; in an Irishman absurd and fawning. As the course of the world now runs, an impudent Englishman behaves like a surly landlord, the Scot like an ill-received guest, and the Irishman like a stranger, who knows he is not welcome. There is seldom any thing entertaining in the impudence of either a south or north Briton ; but that of an Irishman is always comic.

Analogy.

A little girl happening to hear her mother speak of going into *half mourning*, said, " Why are we going into half mourning, Mamma ; are any of our relations *half-dead* ? "

A beggar said, unless he was helped to a little money he should be driven to do a deed he shuddered at. What's that ? said a by-stander. " Oh," said he, " I should be driven to work "

Select Thoughts.

The worst precedents often originate in the best times ; and the worst times are sometimes productive of the best laws.

Narrow-minded persons often suffer great questions to be wrecked upon the rock of technicalities. This is particularly the case with lawyers, who, in adhering to a precedent, are apt to lose sight of a principle. They prefer the mildew which ignorance, or which prejudice has left upon the records of antiquity, to the conclusions of unprejudiced intellect, and the dictates of common sense.

Always to give praise moderately is a strong proof of mediocrity.

Rapid successes, of every kind, are the least durable ; because they are rarely the work of merit. The ripe, but laborious fruits of prudence are always of tardy growth.

That which is arrogance in the weak, is greatness of soul in the strong ; as the strength of the sick is frenzy, while that of the healthy is vigour.

Reason and liberty are incompatible with weakness.

It is sometimes more easy to form a party than to rise by degrees to the head of a party which is already formed.

Extreme distrust is not less prejudicial than its opposite ; the majority of mankind becomes useless to him who dares not run the risk of being deceived.

Too much and too little secrecy, with respect to our affairs, are equally the marks of a weak mind.

To execute great things, we ought to live as if we could never die.

If it be true that we cannot annihilate vice, then the science of those who govern, must consist in making it conduce to the general good.

The consciousness of our powers increases them.

When pleasures have exhausted us, we imagine that we have exhausted pleasures, and we say that nothing can fill the heart of man.

Obscurity is the kingdom of error.

It is not in carrying famine and misery into foreign countries, that a hero makes glory consist, but in enduring them for the state : not in dealing death around him, but in braving it.

Our surest protectors are our talents.

It is false that equality is a law of nature ; nature has made nothing equal. Her sovereign law is subordination and dependance.

The boldest and most ridiculous hopes have sometimes been the cause of extraordinary success.

He who seeks for glory through virtue, requires only that which he deserves.

Love as if you could hate and might be hated ; a maxim of detested prudence in real friendship, the bane of all tenderness, the death of all familiarity. Consider the fool who follows it as nothing inferior to him who at every bit of bread trembles at the thought of its being poisoned.

Temperance usually abounds most in those countries where the means of convivial indulgence abound.

The national debt shows the savings of individuals.

Small griefs are loquacious—great are dumb.

ANSWERS TO ENIGMAS, &c. IN OUR LAST.

Enigmas : 1. Swine, wine, win—2. Shoe, hose—3. A toast.—*Conundrums, &c.* : 1. Hole in a stocking—2. Because it is re-corded—3. Because it goes down the middle and up again—4. In-an-i-nate—5. It makes All men into Tall Men.

POETRY.

Elegy.

WITH what delight, mid yonder shades serene,
 I hear the thrilling minstrelsy of heaven !
 To me, how soothing is yon kindred scene !
 To me, how balmy this cool breath of even !
 In former years, mid these same shades remote,
 At the same hour, and self-same season sweet,
 Oft have I thus the peaceful woodlands sought,
 To muse, sequester'd, in the calm retreat.
 Their boundless charms, bright as the youthful year,
 In swift succession ever varying rose ;
 While Hope's enchanting form was ever near,
 To soothe my light and transitory woes.
 O ! youthful joys, how swiftly do ye pass !
 And, like the morning cloud, ye fade away ;
 Or, like the dew-drops trembling on the grass,
 That fly the glances of advancing day !
 I seek not now yon kindred shades serene,
 To meet those pleasures that illumed the past ;
 Hid is the pleasing, gay, delusive scene ;
 Those dreams, alas ! were too—too sweet to last.
 I wander mournful, thro' the well-known shade ;
 The weak line drops unfinish'd from my tongue ;
 But still I love the splendors here display'd,
 And yet enjoy the woodlark's evening song.
 Perchance, when at the high behest of heaven,
 My soul is call'd to unknown realms afar,
 Death may draw near, like the deep shades of even,
 And meet me thus beneath her dewy star.
 Then be it mine, to seek unseen, alone,
 Without one friend to heave the pitying sigh ;
 In some dark grove, deserted and unknown,
 While the loud woodlark sings a requiem nigh.

R. T.

Thought.

What is that faculty in man call'd Thought,
 That sun within the system of his frame,
 Which, when extinguish'd, he becomes as nought,
 A world of darkness, only man in name,—
 Lighting his actions to their destin'd aim,
 Round which his feelings roll, directing all
 In harmony, tho' changing still the same ?
 It is a ray divine, a portion small
 From God, making gross matter intellectual.
 And this is man, part earthly, part divine ;
 Spirit inhabiting mortality,
 Till the frail structure does its charge resign,
 Falls to decay, and sets the prisoner free.
 The sun his light imparts continually,
 Still is his glory undiminish'd ;
 So God's eternal essence, given to me
 And millions, is as great as when he bade
 The dust to live, and like into himself a being made.

Z.

WEEKLY ALMANAOK.

JANUARY. *Saturday*, 1.—High water, morn. 44 min. p. 4; aft. 4 min. p. 5.—Sun rises 34 min. p. 7, sets 26 min. p. 4.
Sunday, 2.—Sexagesima Sunday.—King George IV's accession.—High water, morn. 24 min. p. 5; aft. 49 min. p. 5.—Sun rises 32 min. p. 7, sets 28 min. p. 4.
Monday, 3.—King Charles's Martyrdom.—Moon in last quarter 9 min. p. 8 afternoon.—High water, morn. 14 min. p. 6; aft. 44 min. p. 6.—Sun rises 31 min. p. 7, sets 29 min. p. 4.
Tuesday, 31.—King George IV proclaimed.—High water, morn. 14 min. p. 7; aft. 48 min. p. 7.—Sun rises 29 min. p. 7, sets 31 min. p. 4.
FEBRUARY. *Wednesday*, 1.—High water, morn. 33 min. p. 8; aft. 9.—Sun rises 28 min. p. 7, sets 32 min. p. 4.
Thursday, 2.—Purification of the Virgin Mary, or Candlemas-day. This festival was instituted in commemoration of the Virgin Mary going to the temple forty days after the birth of Christ, when she presented two doves for him; from whence arose the present custom of churching in this country.—High water, morn. 38 min. p. 9; aft. 15 min. p. 10.—Sun rises 26 min. p. 7, sets 34 min. p. 4.
Friday, 3.—Saint Blase, or Blasius. He was bishop of Tebaste, in Armenia, and suffered martyrdom in 316, under the persecution of Licinius, by command of Agricolaus, governor of Capadocia and the Lesser Armenia. Saint Blase is the patron saint of the woolcombers.—High water, morn. 53 min. p. 10; aft. 28 min. p. 11.—Sun rises 24 min. p. 7, sets 36 min. p. 4.

THE MARKETS.

PRICES OF GRAIN.

Per Winchester Measure of 8 bushels.	s.	d.
Old Wheat	56	72
New Red Wheat	50	60
New White ditto	52	68
Rye	34	37
Barley	40	42
Pale Malt	65	70
Feed Oats	25	27
New Pigeon Beans	43	45
Bolling Pease	50	54
Grey Pease	38	42
Rapeseed (new) per last 21 $\frac{1}{2}$ to 24 $\frac{1}{2}$.		

SMITHFIELD—LIVE CATTLE.

Per Stone of 8 lbs. sinking the Offal.

	Monday.		Friday.	
	s. d.	s. d.	s. d.	s. d.
Beef	3 8	5 0	3 4	4 8
Mutton	3 8	5 0	4 0	4 8
Veal	4 4	5 4	4 0	5 8
Pork	3 4	4 8	4 0	5 5
Lamb	0 0	0 0	0 0	0 0

Cattle at Market.

	Mon.	Fri.
Beasts	2,677	621
Sheep	22,540	6,090
Pigs	120	90
Calves	130	110

NEWGATE AND LEADENHALL.

Beef .. 3s. 0d. to 4s. 0d.	Veal 3s. 8d. to 5s. 4d.
Mutton 3 0 .. 4 4	Pork 3 4 .. 5 0
Lamb .. 0 0 .. 0 0	

BUTTER, per Firkin.

Dorset	58s. to 60s.	York .. 52s. to 56s.
Cambridge ..	58	60

Irish.

New Carlow 90s. to 98s.	Belfast 94s. to 98s.
Waterford .. 90 .. 92	Cork .. 90 .. 92
Newry	Dublin 90 .. 92

CHEESE, per Cwt.

Double Gloucester 66s. to 70s.	Cheshire 64s. to 80s.
Single ditto .. 64 .. 70	Derby .. 66 .. 72

PRICE OF BREAD.

The highest price of Bread in the Metropolis is 10d. for the 4-lb. loaf: others sell from halfpenny to three halfpence below that rate.

BACON, per Cwt.

New Belfast middles	46 to 50
New Waterford sides	50 .. 54

HAMS, per Cwt.

Irish	64 to 70
Westphalia	56 .. 60
York small	95 .. 106

TEA, per Pound.

	s.	d.	s.	d.
Bohea	2	3 $\frac{1}{2}$	2	4 $\frac{1}{2}$
Congou	2	6 $\frac{1}{2}$	3	6 $\frac{1}{2}$
Souchong, good and fine	3	9	4	10
Gunpowder	5	8	7	4
Twankay and Bloom	3	5 $\frac{1}{2}$	3	8
Hyson, common	4	0	4	5
—, good and fine	4	6	5	10
Duty on tea, cent. per cent. prime cost.				

POTATOES, per Cwt.

	s.	d.	s.	d.
Yorkshire Kidneys	5	6	6	0
Ware	4	0	6	0
Middlings	3	0	3	6

CANDLES, per Doz.

Moulds, 10s. 6d.—Stores, 9s.
 6d. per doz. allowed for ready money.

SOAP.—Yellow, 74s.—Mottled, 82s.

COAL EXCHANGE.

Newcastle.

	s.	d.
Dean's Primrose	40	0
Felling Main	40	0
Hebburn Main	46	6
Killingworth	46	6
Pontop Windsor	36	0
Shipeote	41	0
Tanfield Moor	38	0
Townley	42	0
Walls Rd., Bell and Co.	47	6
—, Bewick and Co.	48	0
—, Newmarsh	48	0

Sunderland.

Montague	37	0
Walls Rd., Lyons	48	0
—, Stewart's	50	0

